



***2010 Costa Del Sol  
Napa Valley  
Red Table Wine Blend***

Harvest Date: September 18<sup>th</sup> and October 8<sup>th</sup>, 2010  
Brix at Harvest: 24.6-25.9  
Finished pH: 3.52  
Finished TA: 0.51 g/100ml  
Blend Composition: 56% Sangiovese, 44% Merlot  
Vineyard Locations: St. Helena and Pope Valley, Napa Valley  
Alcohol content: 13.9% by volume  
Production/Release: 487 cases/July 1<sup>st</sup>, 2012

**Vintage:** The 2010 vintage was good for Napa Valley Sangiovese and Merlot. A wetter than average year was followed by a cool growing season. As the season wore on, growers and winemakers pulled leaves to assist in the ripening. Just following, a heat spell in excess of 100 degrees pushed the ripeness level up and raised many vineyards, decreasing the yield substantially. Sorting was key to great wine production in 2010 and some beautiful wines were produced.

**Winemaking:** The grapes used to make this wine were gently destemmed, and placed in small, open topped fermentors where the fermentation proceeded to extract color and flavor for in excess of 21 days for the Sangiovese and 17 days for the Merlot. After pressing, the wine was placed in small, French and American Oak barrels for 17 months prior to bottling.

**Tasting notes:** The 2010 Costa Del Sol Red Table Wine is a beautiful combination of aroma and flavor. It possesses bright cherry, plum and spicy violet aromas and flavors, and is redolent of the blend of these two great blending varietals and the earth from which the grapes emanated. The entry is of ripe fruit and the finish is long and lingering with light mocha and toasted oak notes. Sangiovese provides elevated aromatics and great natural acidity and Merlot provides the broad shoulders and mid-palate texture. It will pair with a great variety of foods including grilled chicken and pork, pasta dishes and aged cheeses. It will age gracefully for 3-7 years, yet is ready to enjoy with your meal this evening. Enjoy this wine during all occasions, both humble and grand.