



Harvest & Varietal Information

VINEYARD LOCATIONS: Rutherford, Oakville, Yountville, Spring Mountain, and Atlas Peak

VINTAGES: 57% 2009, 43% 2008

VARIETIES: 53% Merlot, 26% Cabernet Franc, 20% Cabernet Sauvignon, 1% Petit Verdot

PRODUCTION: 10,315 cases RELEASE DATE: February 1, 2013

NV09 Cain Cuvée: If you have enjoyed our prior “vintages” of Cain Cuvée, you will love the NV09. Those of you who have followed our Cain Cuvée know that it is not your typical Napa red wine; no big, inky, oakly blockbuster here. Our Cuvée is intended to sit lightly, refreshingly (dare I write, lovingly?) on your palate. There is all the fruit that you could want, but the Cain Cuvée is not fruit juice. It is, most assuredly, fine wine for serious wine-lovers who value complexity, balance and finish. The Cain Cuvée is for those who know that wine doesn’t have to be big to be good.

About the NV09: The facts will explain nothing. The NV09 is 53% Merlot (the balance being Cabernet Sauvignon, Cabernet Franc, and Petit Verdot), and it’s a blend of two vintages: 2009 (57%) and 2008 (43%). What sets the wine apart is how it tastes. Here is what I wrote:

This has everything I want in a red wine: smooth entry, mouth filling, sits gently and lightly on the palate, just enough mouthwatering tannins to cleanse the palate. Aromas of black cherries, red cherries, cigar box. Core of red fruit carries through from beginning to end. Nicely refined. Nothing sticks out.

The blend is three key lots of Merlot picked in 2009, and vinified to be light and fresh. This delicate cuvée gets more structure and more aromatics from wines we vinified in 2008 from our neighbor on Spring Mountain, York Creek Vineyards. A soupçon of some of the lightest wines from our Cain Vineyard adds a beguiling note of complexity.

About the Cain Cuvée Project: The Cain Cuvée project began over twenty years ago and it is still a work in progress. That is the beauty of wine: each vintage is new, and each vintage is different. Each year, we work with the same vineyards—the exact same rows of vines—to create our Cain Cuvée. Even so, each year these same vines are a year older and the grower may also have learned a thing or two. We have been working with most of our key growers of the Cain Cuvée for ten years or more: York Creek (1994), Nord (1995), Gallegos (2002), Stanton (2006). So even if the vintages were precisely identical, and we did everything the same way in our cellar, the wines would still be different.

Of course we continue to evolve; we are always making adjustments in an effort to get closer to our goal. Even the goal evolves (don’t we all?).

Christopher Howell, Winemaker/General Manager