



Harvest & Varietal Information

VINEYARD LOCATIONS: Rutherford, Oakville, Yountville, Spring Mountain, and Los Carneros

VINTAGES: 51% 2010, 49% 2009

VARIETIES: 48% Merlot, 32% Cabernet Sauvignon, 14% Cabernet Franc, 6% Petit Verdot

PRODUCTION: 11,230 cases RELEASE DATE: March 1, 2014

NV10 Cain Cuvée: The Cain Cuvée is a statement about our core beliefs about wine. A truly satisfying wine is refreshing; it invites one back for another sip. Not only does it not fatigue the palate but it has more to say. It holds and rewards one's attention. We hope that all of our wines answer these criteria, but most of all, this is the entire purpose of the Cain Cuvée and has been since 1991. The Cain Cuvée represents one-half of our production and as such, it is a serious commitment on our part to the enjoyment of wine.

Although the Cain Cuvée may not have as much depth as our Cain Concept, or be as refined as our Cain Five, it is livelier, and thus it is more refreshing. In many cases, this is exactly the kind of wine we want to drink with our meal; a wine that sits lightly and wakes up our taste buds for the next bite. NV10 Cain Cuvée fills this role perfectly. The freshness of the 2010 vintage combines with the body of the 2009 to create a complete package with just enough weight to be satisfying without being heavy, and plenty of mouthwatering energy to carry through your meal.

To compose our Cain Cuvée, we work with the same vineyards, the same rows, even the same vines, year after year: our neighbor York Creek (since 1994), Nord-Trio C in Yountville (since 1995), Gallegos in Rutherford (since 2002), and Stanton in Oakville (since 2006). Each year these vineyards comprise more than 60% of the blend. Then accent notes are contributed from Truchard in Carneros, Morisoli in Rutherford, and our own Cain Vineyard. The key to selecting these lots is lightness and aromatic freshness. As always, we compose the blend based on taste; we look for complexity, balance, and finish.

People ask us if we try to create the same wine each year—not at all. We're always trying to learn and to do better. Moreover, even by blending two vintages, the Cain Cuvée can never turn out the same twice. That's why we always give it a specific designation—in this case NV10, composed of 2010 (51%) and 2009 (49%). But there will be a strong sense of continuity by drawing from the same vineyards, following the same winemaking, and pursuing the same goals.

Christopher Howell, Winemaker/General Manager

For information on our other two wines, Cain Concept—The Benchland and Cain Five, visit www.CainFive.com.