2010 Liquid Twitter Cabernet Sauvignon

Our single vineyard wines are produced exclusively from grapes grown on our estate vineyard at the base of Mount St. Helena in the pristine Knights Valley appellation, where Sonoma and Napa counties meet. We strive to make hand crafted wines that are true to the terroir with great ageability. We hand pick and hand sort the fruit in the vineyard, and we press each varietal and clone separately. During blend trials, we taste each barrel individually and in multiple combinations together before we select only the best barrels to be included in our final blends. As a result, no two vintages, no two wines are the same.

appellation

Knights Valley

harvest date

October 28

soil

Alluvium: gravel, sand, clay

production

121 Cases

blend

75% Cabernet Sauvignon
25% Cabernet Franc

oak

French Oak, 40% new
Aged: 21 months

vineyard notes

Our estate vineyard sits at 510 feet above sea level. Our vineyard soil is deep, well draining alluvium, consisting of gravel, sand and clay. Because of the excellent drainage, the roots must grow deep to seek water, so our crop yields are lower and berries are smaller with greater flavor concentration. The alluvial soil also provides the mineral component that gives our wines added complexity. The rootstock for our Bordeaux varietals was selected to take full advantage of soil conditions and preservation of water by dry farming. The result is an intensity of flavor that shows in our finished Cabernets.

tasting notes

Bright briary blueberry nose. Bright mineral, great texture with clean finish. Stylistically firm with consistent balance.

vintage notes

Late spring rains delayed bud break, flowering and fruit set. Cloudy skies kept the frost away, and the long cool growing season was ideal for dry farming of the trimmed canopies. The hot days at the end of the season brought about a late harvest of intensely flavored fruit.

for inquiries

Contact: info@grablevineyards.com

Grable Vineyards   17050 Highway 128   Calistoga, CA 94515   grablevineyards.com