



2009 AIDA ESTATE CABERNET SAUVIGNON



Harvest Dates: September 18 – October 5, 2009

Barrel Age: 20 months in French oak, 75% new

Cooperage: Taransaud, Demptos, Ermitage, Baron, Saury

Bottling Date: June 20, 2011

Alcohol: 14.8%

Release Date: Spring 2012

Cases Produced: 747

Release Price: \$195 - 750ml

Library Price: \$515 - 750ml

THE VINEYARD We have been fueled by our belief that Aida would be an ideal site for growing Bordeaux varietals since our acquisition of this wonderful site in 2000. Each harvest has affirmed our initial belief and makes us eagerly anticipate each vintage.

THE VINTAGE 2009 began warm and dry in January and February followed by a cool, wet March and April. Summer temperatures were warm to moderate with very few triple digit degree days and many overcast mornings giving us even growth and ripening. Harvest was slow to start but above average temperatures in September allowed the final push for ripening with all of our fruit coming in by mid-October. Overall, 2009 brought nearly ideal wine grape growing conditions resulting in good yields and well developed berries. Our wines of 2009 are well balanced — juicy and approachable with beautiful structure and acidity.

THE WINE Deeply saturated in color, our 2009 Aida Estate Cabernet opens with explosive aromas of ripe cherries, scorched earth, and fresh tobacco leaf. The fruit was picked at optimal ripeness translating to a palate that is lush, rich, concentrated and layered with dark chocolate shavings, tar and graphite. Firm and powerful, fine grain tannins provide tremendous aging potential while maintaining textural elegance. The wine will benefit from decanting when young and can be enjoyed over the next 20+ years.

THE UPDATE The Aida Estate is dense and powerful with richness and concentration throughout. The typical scorched earth and crushed rock Aida characteristics are quite present while the judicious use of fine French oak provides a mouth coating, milk chocolate-like texture. Plush, supple tannins and balanced acidity lead to a long, drawn out finish.