

STAGLIN

FAMILY VINEYARD

2009 INEO

Napa Valley

<i>Release Date</i>	October 1, 2012
<i>Harvest Dates</i>	September 25—October 18, 2009
<i>Barrel Aging</i>	21 Months
<i>Oak</i>	100% French, 100% New
<i>Blend</i>	62% Cabernet Sauvignon, 33% Cabernet Franc, 5% Petit Verdot
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes



The 2009 season might be remembered as a mellow, easy, almost perfect year that avoided any extremity. A relatively mild, slightly dry winter was followed by heavier late winter/early spring rains, allowing us to minimize irrigation and balance vine stress. Small heat waves and rainstorms in May and June caused some shatter, naturally limiting yields and allowing the vines to focus their ripening energy on the clusters that remained. The absence of the usual late-August heat wave allowed the grapes to continue ripening evenly without undue pressure or stress, developing ripe and mature flavors without excessive sugar accumulation. September and early October continued to be brilliant, allowing us to harvest most of our fruit prior to rains that fell later in the month.

The 2009 INEO boasts a heady complexity driven by aromas of Kirsch and crème de cassis infused with cacao and cardamom intermixed with earthy elements of cedar shavings, camphor and pinched rosemary. The larger percentage of Cabernet Franc gives this wine great lift on the entry and a more resonant framework through the mid-palate and into the well structured yet plush finish. Though integrated and showy now, time in the cellar will deliver even more expressive results.