



CONTINUUM 2010

71% Cabernet Sauvignon, 14% Cabernet Franc, 11% Petit Verdot and 4% Merlot

VINTAGE NOTES- 2010 was noteworthy for its unusually cold and wet weather patterns. Abundant rainfall broke the previous three years drought cycle, bringing the estate a total of 42 inches. Yet more than rain, it was the unseasonably cool weather which really made a difference in 2010. Bud break was later than usual, with a normal bloom size and set, followed by a later veraison. A longer than normal ripening cycle featured dry but cool weather until mid October when early season rains threatened. Fortunately, we were able to pick and deliver the fruit safely just before the storms arrived. Ripeness was excellent with each variety offering dynamic quality fruit at moderate brix levels.

WINEGROWING-92% of the 2010 Continuum was grown on Pritchard Hill on the western hills above Oakville. Our 38 acre estate vineyard features a variety of western and south facing aspects with plantings of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot. The remainder of the 2010 blend was sourced from vineyards on Mt. Veeder and Diamond Mountain.

HARVEST DETAILS- All fruit was harvested between the last week of September and the third week in October, with 90% of the estate picked in just four days from October 18th-21st.

PRODUCTION-All fruit was selectively hand-harvested into small lug-boxes, sorted before and after de-stemming, then gravity fed into small French oak barrels, French oak tanks or cement tanks for fermentation. All lots had a lengthy maceration time, ranging from 26-42 days. During this time, pump overs and below the cap lees stirring were enacted daily. In addition, prior to pressing, rack and return was performed 3-4 times in each fermentation tank. After fermentation, all lots were drained, with pomace pressed separately, to 80% new small French oak barrels for malolactic fermentation. The lees were kept in barrel with the new wine for an extended period of stirring, to enrich the body, nourish the wine and polish the tannins. The wine was clarified slowly and naturally through the use of traditional settling and racking techniques and bottled without fining or filtration. Each vineyard lot was tasted and carefully considered when assembling the 2010. In the end, 25% of potential lots were declassified as they did not meet Continuum's quality standard. The 2010 spent 22 months in barrel.

TASTING NOTES- 2010 has a deep red robe, black highlights and a vibrant purple rim. Primary aromas of black cherry, tar, dark rose petal and truffle develop greater nuance as the wine breathes, revealing peppercorn, blackberry, red ginger and cardamom. On the palate, ripe plum and wild cherry fruit align with silky tannins and a rich velvety texture. The finish is full yet supple, with flavors reminiscent of a freshly pulled double espresso. The 2010 is wonderfully savory offering ripe black fruits, a long finish and a complex set of textures and flavors. Decant the 2010 and enjoy today or hold and cellar it for an additional 15 to 20 years.

DECANTING- For the fullest sensory experience we encourage decanting Continuum, to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate.

CONTINUUM