



CONTINUUM 2009

77% Cabernet Sauvignon, 12% Cabernet Franc, 7% Petit Verdot and 4% Merlot

VINTAGE NOTES- 2009 was the third and final year of a three year drought. It was cooler than average with very little frost overall and low humidity during the growing season making for a less stressful season. June warmed up moving vine development along. Late summer brought a few heat spikes but only half the usual number of 100* degree days overall. Harvest began in mid September and continued into October under cool conditions.

WINEGROWING-82% of the 2009 Continuum was grown on Pritchard Hill on the western hills above Oakville. Our 62 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 2009 blend was sourced from Diamond Mountain, Mt. Veeder and Saint Helena.

HARVEST DETAILS- All fruit was harvested over a period of four weeks from September 15 to October 12th. Merlot was picked first, Cabernet Franc and Petite Verdot in early October.

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 total maceration time of up to 53 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 95% new small French oak barrels for malolactic fermentation. The lees were kept with the new wine in barrel 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 2009. In the end, 25% of potential lots were declassified as they did not meet Continuum's quality standard. The 2009 spent 21 months in barrel.

TASTING NOTES- The 2009 Continuum is a magnificent and deeply sensual wine; we believe it to be an exceptional reflection of our unique estate. The majority of the fruit, more than 80%, is from our Pritchard Hill estate vineyards. These higher elevation sites with their red rocky soils grow Cabernet Sauvignon, Cabernet Franc, Petite Verdot and Merlot with nerve, vitality and concentration. In general, the 2009 lots from Pritchard Hill have astonishing vibrancy and definition which is readily apparent in the finished wine. The 2009 is lush, rich and elegant showing supple, complex tannins layered with graphite and autumnal notes, all leading to an impressive extended finish.. Aromas of wild black cherry, dark chocolate, bergamot zest and summer rose lead to blackberry, cardamom and black truffle on the palate. A wine of wonderful power and elegance, the 2009's inherent harmony and finesse make it delicious now, while assuring tremendous ageability.

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

C O N T I N U U M