

# Nicholson Jones

## 2010 Nicholson Jones Proprietary Cuvee

- Vintage:** 2010
- Varietal:** Proprietary Blend of  
Cabernet Sauvignon,  
Cabernet Franc and Syrah
- Aging:** 26 months  
60% New French Oak
- Maceration in stainless steel tank  
for 3-4 weeks.
- Bottled:** Feb-2013
- Released:** Sept-2015
- Alcohol %:** 15.4%
- Production:** 450 cases



### Tasting Notes

Aromas of baking spice, currants, blueberry, blackberry and vanilla are present almost immediately upon pouring. Given time in the glass a solid core of black cherry and high-toned red currant emerge against a backdrop of leather, smoke, earth and violets. The texture is round and velvety on the palate with a contrasting freshness and acidity that make this wine atypically light on its feet for being so full bodied. Finely integrated tannins and subtle minerality further contribute to a long complex finish.

### Winemaker's Notes

Very cold vinatage with long hang time. Tanins are firm and refined. Great acidity makes it cellar worthy for the next 15 years.

**Julien Fayard**, *Winemaker*

**Cal Nicholson**, *Owner/Vintner*



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