

Nicholson Jones

2010 Nicholson Jones Coombsville Cabernet Sauvignon

Vintage: 2010
Varietal: 100% Cabernet Sauvignon
Aging: 26 months
100% New French Oak
Bottled: Feb-2013
Alcohol %: 14.8%
Production: 100 cases



Tasting Notes

The color of this wine is a deep glass-staining purple with red ruby undertones. Cinnamon, allspice, and clove notes adjoin savory herbs, violets, and toasted almonds. Layers of fruit define this bottling. Currants, plums and ripe black cherries are held in place by a solid backbone of acidity and fine tannins. This wine is elegant and, while perfect for drinking now, has great aging potential. Make no mistake, this wine is classical in style and is built for the long haul. Drink now or cellar for 15+.

Terroir

Caldwell Vineyard sits on a gentle north west facing slope on the south edge of Coombsville's AVA. Mostly composed of solid volcanic ash from Mt. George, the topsoil is barely existent and the subsoil contains cobblestone strewn layers of rich loams between the volcanic rocks. The gravelly loams and rocky volcanic soils drain easily and the ash sub-soils hold water, which the vines can access as the dry growing season progresses. The vines bud early and the grapes tend to be harvested later, making for a long, slow ripening period. All of this limits dehydration, preserves aromatics and acidity levels, and generally aids in even ripening patterns providing incredible structure, complexity and balance to the wine.

Julien Fayard, *Winemaker*

Cal Nicholson, *Owner/Vintner*



www.nicholsonjones.com