



# KELLY FLEMING WINES

## *2010 Cabernet Sauvignon*

**VINTAGE:** A relatively cooler year with much needed rainfall early in the season pushing flowering and fruit-set back two weeks combined with a few heat spikes throughout the growing season. Harvest was late and shortened with lower yields leading to structured and balanced wines.

**VINEYARD SOURCE:** 100% estate fruit grown on 12 acres of 300 acre parcel. Planted on 4 rootstocks and 3 clones of Cabernet Sauvignon. Jim Barbour farmed.

**HARVEST:** October 1 – October 6 2010

**VARIETAL CONTENT:** 100% Cabernet Sauvignon

**NOTES FROM WINEMAKER CELIA WELCH:** Although the very dark color on this intense, ripe Cabernet might suggest massive, powerful aromas, the intensity of the Kelly Fleming 2010 Cabernet does not preclude a sense of grace and finesse. Delicate fresh raspberries, warm blueberries, and sweet cola notes hold their own against deep, powerful aromas of dark chocolate, smoky candied bacon, and just a hint of savory anise. On the palate, the cooler-than-normal growing season evidences itself in the very fresh fruit acidity and the flavor array of baked dark berry, chocolate and cinnamon. The tannins are tightly woven and present structure and intensity without coarseness, hinting at age worthiness in the 12-18 year range.

**WINEMAKING:** Individual blocks were hand harvested at peak of flavor intensity then fermented on skins 3 weeks followed by gentle pressing. Aged 20 months prior to bottling

**FOOD AFFINITIES:** : Grilled duck or venison with hearty herbs, wild mushroom pasta, pork terrine, Grana Padano- an aged cow's milk cheese

**ALCOHOL BY VOLUME:** 14.9 %

**BARRELS:** 80% New French oak

**CASES PRODUCED:** 722

**BOTTLED:** June 2012

**RELEASED:** September 2013

**SRP:** \$ 110.00

