



VILUKO
VINEYARDS

2009 Cabernet Sauvignon

Vintage Notes	The 2009 harvest was one of great quality. We picked our Cabernet Sauvignon in early October at optimal levels of flavor and ripeness, capping a summer of mild, steady weather. The crop load in 2009 was light and the production small, but the flavor concentration and the balance in the wines are the benchmarks of an exceptional vintage.
Varietal Composition	100% Cabernet Sauvignon
Technical Data	Alcohol: 14.1% Total Acid: .52 pH: 3.8 Average Brix: 26.6 degrees (at harvest)
Clonal Selection	4, 7, 8, 191, 337
Release Notes	131 cases produced Bottled 07/25/2011 Released November 2013
Winemaker	Our wine is the creation of acclaimed winemaker Timothy Milos. He shares his vision with our family to produce extraordinary wines that, in Tim's words, "accurately reflect their varietal and the site on which they are grown."
Growing Notes	The 2009 Viluko Vineyards Cabernet Sauvignon was produced from a selection of 3 and 4 year old vines yielding less than 1/4 ton per acre. The fruit was hand-harvested on a single morning in October, selected specifically from only 4 vineyard blocks. After hand-sorting of clusters at the winery, the fruit was destemmed and allowed to cold soak on the skins for 5 days. The indigenous ferments were pumped over twice daily, and allowed to macerate on the skins for a total of 37 days from crush to press. The wine was pumped into French oak barrels, 55% new, where it underwent malolactic fermentation and was aged for a total of 19 months before it was bottled unfinned and unfiltered.
Tasting Notes	Our inaugural 2009 vintage release is an elegantly structured wine with intense aromatics of sassafras, Muscovado sugar and black licorice. The rich spice aroma is intertwined with ripe blackberry and aged pipe tobacco. Rich and dense on the approach with layers of cinnamon, bing cherry and pomegranate liqueur, the wine finishes with plenty of refined tannin, bakers chocolate, violets and anise. Decant to enjoy in its youth, but patience will be rewarded after 5 or more years.