## 2010 Envolve Puma Springs Bordeaux Blend



Harvest Date	October 16 <sup>th</sup> 2010
Bottling Date	May 29 <sup>th</sup> , 2012
Release Date	September 10 <sup>th</sup> , 2012
Ph	3.8
Total Acid	6.1%
Alcohol	14.3%
Time in Oak	100% French
	50% New
Production	93 cases

**Tasting Notes:** This Biodynamically farmed Bordeaux Blend is rich in dark fruit flavors. Notes of blackberry, black cherries and currant with hints of chocolate and tobacco grace the palate. This wine has a big mouth-feel with well-integrated tannins and a long, clean finish. Pairs seamlessly with grilled steak, duck, lamb and wild game.



Vineyard Notes: Our 2010 Red Wine comes from the Demeter Certified Biodynamic Puma Springs vineyard. Located midway between the Alexander and Dry Creek Valleys, this spot is ideally suited for growing Bordeaux grapes. This vineyard is located on a sloping hillside enabling it to take advantage of the local microclimate. This was the first growth for our Cabernet Sauvignon and Cabernet Franc. The yields were very low and the fruit had very concentrated and complex flavors.

Winemaker Notes: This limited wine (two barrels only) is comprised of 70% Cabernet Sauvignon and 30% Cabernet Franc. Co-fermentation in 100% stainless steel tanks and 18 months in oak ensured a clean, round wine. We extended maceration to 7 days to ensure the proper extraction from our young grapes. Using native yeasts, a slow 14-day fermentation helped the development of flavors and the result was a complete red wine.

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**Suggested Retail Price:** \$50.00