



BRACK MOUNTAIN
WINE COMPANY

2009 Bench Cabernet Sauvignon | Alexander Valley

Varietal- 100% Cabernet Sauvignon

The Vineyard- The vineyard is located in Southern Alexander Valley, along the Western bench of the Mayacamas. These soils are rocky and volcanic, with excellent early and mid-day sun exposure. The water stressed vines survive only because the Mayacama peaks protects them from the harsh afternoon sun.



Vintage- 2009 was a wonderfully steady ripening season. The summer was long and warm with few interruptions by mother nature. Everything was picked at optimum ripeness. A great vintage.

Harvest: October 15th, 2009

Average Brix: 25.2

pH: 3.52

TA: 0.60

2009

BENCH

CABERNET SAUVIGNON

{ ALEXANDER VALLEY
SONOMA COUNTY }

750 ML

ALC. 14.2% BY VOL

Fermentation: . The grapes were destemmed only, then transferred by gravity to a stainless steel fermentation tank. After a long cold soak, the fruit was inoculated with a proprietary blend of yeasts to imbue the wine with greater complexity. After a steady fermentation to complete dryness, the new wine stayed on the grape skins for an extended maceration to develop mouthfeel and structure. The wine was pressed off 45 days after it went into tank. Malolactic fermentation was left to complete indigenously.

Sensory Notes: Deep garnet hue, this 2009

Alexander Valley Bench Cabernet Sauvignon displays the varietal's noble heritage. The nose is aromatically generous with blueberry and red forest fruit, suede leather and loam and a slight hint of eucalyptus. The palate is refined and robust. Elegant tannins weave together flavors of black currants, tobacco and fresh herbs.

Cooperage & Aging: The wine was aged for 18 months in 100% French oak barrels, 50% new.

Bottling: April 2011

Cases Produced: 1,400

Final Technical Information:

pH: 3.58

TA: .57 g/100ml

Alc: 14.2%

Suggested retail: \$28.00