

Daniel Gehrs Wines



CABERNET SAUVIGNON CENTRAL COAST

Wine Profile

VINTAGE: 2009

APPELLATION: Central Coast (95% Paso Robles)

HARVEST: Early October

FERMENTATION: Enclosed stainless steel tank with 3x daily pump overs.

AGING: A combination of stainless steel and French and American oak barrels for 12+ months.

VARIETAL COMPOSITION: 89% Cabernet Sauvignon, 3% Merlot, 8% dry red.

Tasting Notes

This vintage shares many of the positives associated with the 2005 vintage. One thing they have in common is the fact that both vintages were larger than average; the '05 because of prodigious winter rains and the '09 for reasons at least partly unknown! At any rate, I no longer have fear of large vintages producing dilute wines. It sounds reasonable that a small vintage will produce the best quality but my experience over the years has failed to verify this theory so I'll have to go with experience. This wine has lots of primary fruit aromas: blackberry, wild strawberry, black currant and cassis. Oak aging of this wine is sufficient for the vintage at 12+ months, finishing off the last 2 months in a 60%-40% combination of new, medium-plus and heavy toast French oak. It has a fine viscosity that coats the palate with correct Cabernet flavors of blackberry, black currant and breakfast tea that echo and deliver on those promised by the nose. The wine is very smooth with just the right amount of fruit and oak tannins to frame and lengthen the finish for a most satisfying experience. Great with classical beef dishes of all stripes! Enjoy this fine vintage over the next four or five years or more or, in the near term with the benefit of an hour or so of breathing. I had it with Beef Stroganoff right after it was bottled. Delicious!

— DRG 2/11

Technical Data

ALCOHOL: 13.9%

WINE PH: 3.82

WINE ACIDITY: .64

RESIDUAL SUGAR: 0.12%

CASES PRODUCED: 3,045

UPC: 7 60919 12107 3