

# Daniel Gehrs Wines



## CABERNET SAUVIGNON CENTRAL COAST

### *Wine Profile*

VINTAGE: 2010

APPELLATION: Central Coast

HARVEST: October, 2010

FERMENTATION: 10 days at 85 degrees F. in Stainless Steel

AGING: 15 months.

VARIETAL COMPOSITION: 75% Cabernet Sauvignon  
and 25% Merlot

### *Tasting Notes*

This is a traditional Bordeaux blend, Central Coast style, of its two leading actors; Cabernet supported by Merlot. The 2010 vintage proved to be a meager one for production due to untimely weather factors including late frost, shatter at fruit set and low bunch weight at harvest. Even so, the quality which speaks for itself in this appealing red wine, makes up to a certain extent for the lack of volume in the wine cellar. The black currant, cassis and wild blackberry aromas and flavors expected of the highest quality Cabernet are present here in abundance. Rich, dense color and a pleasantly chewy palate-coating core of ripe black fruit flavors echo like high butterfat dark chocolate, begging for another go from the glass. Terrific with a good old fashioned steak done medium-rare over a red oak fire. Come to this corner of California for the real thing or top your steak with some butter sautéed mushrooms and béarnaise sauce. Either way will do and leave you with a gratifying sense of fulfillment at the end of the meal. This vintage promises five or more years of bottle aging for the patient or the one who loses track of a wine in the cellar, like me.

### *Technical Data*

ALCOHOL: 13.9%

WINE PH: 3.62

WINE ACIDITY: .57

RESIDUAL SUGAR: 0.13%

CASES PRODUCED: 1,828 750ml, 10 1.5L, 1 3.0L

SUGGESTED RETAIL PRICE: \$24

UPC: 7 60919 12107 3