



## VENGE 2010 FAMILY RESERVE CABERNET SAUVIGNON, NAPA VALLEY

Fleshy, ripe and youthful are all words that pop into mind with this year's Family Reserve Cabernet. I could not be more pleased with how this wine has evolved while ageing under the influence of 100% new French Oak. The aromatics are plush and highly perfumed with ripe cherry, clove, cinnamon, small blackberries and currants. The color fixes on a beautiful dark red and purple hue that clings to the glass. The palate is smooth and drifts into the center to an expansive fruit bomb. There is no pocket of the mouth unfilled escaping this wine's sumptuous flavor. Extended ageing really lengthens tannin into finer shapes in the mouth. Flavors captured in this Cabernet wash over the front and through to the back of the palate for over a minute past the initial impressions. Anticipated maturity is 2015 to 2030.

### IN THE VINEYARD

2010 was a cooler than normal vintage until a severe heat wave hit vineyards in the later part of July. Fortunately, thereafter, the season cooled down and thus, slowed, allowing the vines to catch their balance again. Rains arrived on the 22<sup>nd</sup> in the month of October. Thankfully, the components for the Family Reserve, sourced from our Bone Ash Estate Vineyard, in Calistoga, and our Oakville Estate, in Oakville, were ripened to perfection just one day prior to the arrival of the rains. The fruit is carefully handpicked in the cool, early hours of the morning and brought to the winery as cool as possible where then it is laboriously hand sorted, de-stemmed (we never "crush" our wines after de-stemming), and sent through our state-of-the-art Mistral shaker table sorting system prior to going to fermenters via incline conveyor and gravity. Harvest of this fruit happened between October 20<sup>th</sup> and October 22<sup>nd</sup>, 2010, just moments before 3.5 inches of rain arrived to Napa Valley.

### IN THE CELLAR

The fruit was destemmed into small stainless steel tank fermenters and open top *barrisques*. Time on skins lasted 14 to 35 days. The fruit was then separated to "free run" and "light press" fractions. From then the new Cabernet was aged in 100% new, tight grained, French Oak barrels for a lengthy 27 months. We employ a variety of cooperages for Cabernet including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were also key ingredients in the making of this wine. The gentle use of gravity flow winemaking, whenever possible, is carefully exercised throughout the making of this and every Venge wine. At bottling, this bold red is neither filtered nor fined.

350 Cases Produced



100% Cabernet Sauvignon  
0.66 g/100mL T.A.,  
3.73 pH,  
14.9% Alc.

"The 2010 Cabernet Sauvignon Family Reserve captures all the best qualities of the year. Gorgeous, beautifully delineated aromatics lead to crisp, delineated flavors, all supported by firm, yet beautifully balanced tannins. Today the 2010 doesn't have the sheer volume of the 2009, but my impression is that will come in time, as it will for so many wines of the year. Plums, blueberries and freshly cut flowers linger on the nuanced finish. This is a terrific showing from Venge."

93+ POINTS  
Antonio Galloni  
*Wine Advocate*