



Sweet Spot Cabernet Sauvignon 2009

Appellation: Alexander Valley, CA

Varietal Composition: 90% Cabernet Sauvignon
10% Merlot

Vineyard Sources: Warnecke

Production: 652 cases

Brix at Harvest: 25.5

Titrateable Acidity: 0.60 g/l

pH: 3.71

Alcohol: 15.3%

Aging: French and American oak

Vineyard: Located in the Northeast corner of Sonoma County, Alexander Valley is known for growing intensely structured, balanced Cabernet Sauvignon grapes. We are pleased to be working with passionate and dedicated farmers like the Warnecke family. At 1200 ft elevation in the heart of Alexander Valley, the Warnecke Vineyard with clay loam soil and unique fruit are the soul of our Sweet Spot Cabernet Sauvignon.

Vinification: All fruit for this wine was destemmed and cold soaked for 5 days, followed by an 8 day fermentation at 70 degrees Fahrenheit. The fruit then macerated on skins for an additional 10 days. It was pressed off skins, settled, racked, heavy lees removed and inoculated for malolactic fermentation. The juice was then barreled down to complete its secondary fermentation in standard 60 gallon cooperage. It was barrel aged in a combination of French and American oak for 19 months and bottled in June 2011.

Tasting Notes: Deep garnet color. Effusive nose of red and black fruits: current, raspberry, cherry with minerals and minty aromatics. Dry leather and dusty tannins fill out the aromatics. Ripe and balanced fruit on the palate that mirrors the nose and mouthwatering natural acidity coupled with long, elegant tannins that are polished and integrated. An extremely graceful wine that will age extremely well for 3-6 years.

Vintage Notes: Spring was untypically dry and cool. Summer was also relatively mild with temperatures rarely exceeding the 100 degree mark. Low yields were the norm for all of Sonoma County. Temps and weather for September and October were very even allowing for excellent maturation and complexity of aromas in our Cabernet Sauvignon.

What Makes Sweet Spot Special?

High elevation single vineyard cabernet sauvignon from one of the best sites possible to grow high quality cabernet in Sonoma. Sweet Spot is uniquely focused on quality of fruit, not the expression of oak aging, thus our oak regime is 1-3 year old barrels allowing the true expression of our amazing fruit and terroir to shine.

Local Wine and Spirits: Keep it simple. Wine and spirits should be approachable in style, language and price. We work with talented, passionate farmers, winemakers and distillers to produce these delicious artisan beverages.



LOCAL WINE AND SPIRITS | Artisan Wines & Spirits Made in the USA
118 North Peoria, Suite 3A | Chicago, Illinois 60607
www.localwinecompany.com | 312.421.1900 office | 312.421.1977 fax



Be a Fan on Facebook
Follow on Twitter @localwineco