



E H L E R S
E S T A T E

2010 “1886” Cabernet Sauvignon

Final Blend: 82% Cabernet Sauvignon, 10% Cabernet Franc, 7% Merlot, 1% Petit Verdot

Fruit Source: 100% Estate Grown

Farming: 100% CCOF Certified Organic, 100% Demeter Certified Biodynamic

Oak Regime: 100% French Oak, 70% New

Primary Coopers: Nadalie, St. Martin, Baron, De Jarnac

Harvest Date: October 16 – October 21, 2010

Bottling Date: August 23, 2012

Production: 1508 cases

Average Maturity: 24.9 °Brix, 3.71 pH, 0.57 TA

Finished Wine: 14.5% alcohol

Winemaker’s Notes: Rich and plush, complex, big, thick, and velvety, this wine categorically defines *elegance* in a full-bodied California Cabernet. Essence of black plums, cigar wrapper, forest floor, black cherry and raspberry adorn a terrific structure and balance that is the hallmark of the Ehlers “1886”. The tannins are unusually soft and seductive in a way that echoes the character of our estate terroir in a classic vintage. Every year this wine comes from the rockiest, most well-drained parcels on the property. Will continue to improve for decades.

Vintage Notes: After three years of drought, the 2010 vintage rolled in with an unseasonably cold, wet spring and left the vines with plenty of ground water. The buds came out a full two weeks later than normal, and the late season growth continued through flowering, fruit-set, and clear into ripening. 2010 was the coolest summer on record for the Napa Valley and the grapes developed slowly to full maturity without any adverse influences from the weather. Without exception, our grapes sweetened up with small berries, thick skins, strikingly mature tannins, and intense flavors.