



## 2010 Revana Cabernet Sauvignon

### 2010 GROWING SEASON

After three years of near drought conditions, the 2010 growing season was led by plentiful early season rains which rejuvenated the valley water reserves. The long stretch of rain also pushed bud break, flowering and fruit set out by approximately two weeks. Warm early Spring and Summer temperatures coupled with the water available in the soil led to greater than normal vine canopy growth.

The summer weather then turned cool and remained cool for most of the growing season. At Revana, we thinned the vine canopies and thinned the grape crop to compensate for the cool season.

On August 24th, after weeks of foggy mornings and highs in the 70s, the temperatures got into the 100s for two days. Because the fruit was not acclimatized to high temperatures and sunlight, the blazing weather led to sunburn in some grape clusters. That damaged fruit was then dropped, lowering yields even further. Fortunately the resulting wines have impressive richness and a wonderful purity to the fruit. While the harvest was nearly 50% lower than average, the wine quality is phenomenal.

### TASTING NOTES

The 2010 is a gorgeous vintage; an incredible balance of richness, density and elegance and a welcome start to Thomas Rivers Brown's tenure. The nose is infused with aromas of dark cherries, chocolate, sage and a touch of toasted brioche that captures the elegance of the year. The lush palate wraps around deep, generous fruit flavors balanced by notes of baking spice and herbs. Plush tannins frame a concentrated core of cherry and plum. The round, seamless finish reveals stunning depth. Showing well now, this sophisticated wine will continue to age gracefully for many years to come.



### TECHNICAL DATA

<i>Appellation</i>	St. Helena, Napa Valley
<i>Varieties</i>	96% Cabernet Sauvignon, 4% Petit Verdot
<i>Alcohol</i>	14.6%
<i>Maturation</i>	20 months in French Oak, 12 month bottle aging
<i>Release Date</i>	March 2013
<i>Production</i>	1200 cases