



# CASA PIENA

## GAIL & CARMEN POLICY

### 2009 CASA PIENA CABERNET SAUVIGNON

ESTATE, YOUNTVILLE, NAPA VALLEY

Anytime I take on a new project the first qualification to be met is the quality of the dirt. The owners can be the greatest people in the world (Carmen and Gail qualify here too) but if there's no potential quality it's impossible for our ultimate goal to be achieved.

Never have we seen the importance of this criterion come into play more than in 2009. We got off to a great start with a dry, warm spring and very little frost to speak of. A larger than average crop insured proper hang time in a warmer than average year. The six inches of rain that fell around October 12th we weren't prepared for. Here's where the property bailed us out. We missed maybe a week's ripening progress as the site dried out seeing no mold or mildew growth on the fruit or any increase in berry size. As sunnier conditions returned we hung everything out for a couple more weeks bringing in the entire estate from October 24th-28th.

The 2009 continues the elevated quality level we saw with the 2008. It's once more an elegant styled wine being more medium bodied and full of red and black fruits. The nose features rose petals, licorice, sweet tobacco, melted chocolate and blackcurrants. The balance between fruit and soil driven elements continues on the palate with a nice mix of cassis, pain grille, sandalwood, crushed blackberries and blueberries.

We are proud to present this edition to you because we think it speaks most clearly to the quality of the land relative to all the vintages that have come before it.