

W H I T E



H A R T

CABERNET SAUVIGNON 2010

Central Coast

Summer 2010 was one of the coolest on record. Even in August the grapes were not ripening - we worried the crop would be lost. Then a ferocious blast of heat late that month turned many grapes to raisins - and we worried the crop would be lost. The remaining healthy grapes were precious. Wineries that picked those and left the raisins behind were rewarded with a delicious wine.

This is White Hart's first release of Cabernet Sauvignon. This wine was grown in Paso Robles, which for the last decade has been offering perhaps the best value Cabernet Sauvignon in California. A small amount of Alexander Valley Cabernet Sauvignon was included in the blend. For a Central Coast Cabernet, this wine offers exceptional concentration and depth. Predominant are ripe red & black cherry flavors, with excellent structure and acidity for food-pairing.

The Central Coast carries a lot of sentiment for me, since I grew up looking at its mountains and breathing its refreshing ocean air. All of us at White Hart are native Californians. We believe this Cabernet Sauvignon is a good start. We hope you enjoy it.

A cursive handwritten signature in black ink, reading "Mike Filice".

Mike Filice, Winegrower

- VINEYARDS: Paso Robles, with 5% Alexander Valley
- BLEND: 100% Cabernet Sauvignon
- AROMAS: Black cherries, red cherries, blackberries, autumnal spices
- FLAVORS: Dried cherries, blackberries, licorice, clove, gentle toasted oak. Soft tannins and smooth finish.
- SERVE WITH: Rich stews, roasted meats, main dishes with rich cheese sauces.
- HARVEST DATES: October 19-24, 2011
- ANALYSIS: Alcohol 13.5%; pH 3.59; Titratable Acids 6.8g/L; Residual Sugar .30 g/L
- CASES PRODUCED: Fewer than 1,000 cases.

LITTLE WINERY. BIG HART.

whitehartwine.com

