THE MCNAB



Hidden in the rolling hills of a box canyon, where each block displays its individual terroir.

THE MCNAB SINGLE VINEYARD CUVÉE

MENDOCINO COUNTY | VINTAGE 2009

Once a thriving sheep farm, the use of sheep for weed control and added biodiversity is still in practice today on our McNab Ranch. Situated within a boxed canyon at the foot of the Mendocino coastal range, the typography allows for the vineyard to integrate more closely with the surrounding natural habitat and its cycles and processes.

This Biodynamic[®], single vineyard expression of the stunning McNab Ranch is a Bordeaux based blend leading with Cabernet Sauvignon and Merlot. The McNab boasts aromas of black cherry, currants and savory herbs that flow nicely into mature sweet oak flavors of chocolate, vanilla, and spices with structured tannins and a silky finish.

TECHNICAL NOTES:

Grapes were harvested at optimal ripeness over an extended harvest period. Vineyard blocks were kept separate until the best lots were blended together. The wine was 100% fermented, 22 months aging in barrel. 80% New French Oak.

Appellation: Mendocino County

Varietal content: 38% Merlot, 36% Petite Sirah,

24% CABERNET SAUVIGNON, 2% MALBEC

CASES PRODUCED: 900

ALCOHOL: 14%

TA G/100 ML: .54

PH: 3.63

RS G/100ML: 0.01