

BIALLA

Vineyards

2009 PROPRIETOR'S LIMITED RELEASE



VINEYARD

ACRES	4.5
CLONES	Cabernet Sauvignon 7, 8, 337; Merlot 181
ROOTSTOCK	7 on 101-14, 8 on SO4, 337 on 101-14, Merlot on 101-14
TRAINING	90% Cordon-trained, 10% Head-trained
PRUNING	90% Spur-pruned, 10% Cane-pruned

HARVEST

DATE PICKED	October 2, 6, 7, 8, 2009
HARVESTING	Hand-picked and hand-sorted in the field
PROCESSING	Hand-sorted, hand-destemmed and hand-crushed
BRIX	27.1 – 28.5
TA	0.39–0.41
PH	3.88–3.95

FERMENTATION INFO

Fermented in 1-ton lots
25% whole berries to fermenters
3-day cold soak at 48–55 degrees F
2–3 punch downs per day
85–88 degree fermentation temp
28–35 day macerations
Pressed to 1.1 bar, combined with free-run immediately

AGING

OAK TYPE	100 % French oak (Sylvain, Gamba)
AGES	100% New
FORESTS	Center of France
TOAST LEVELS	Medium plus
TIME IN BARRELS	22 months
RACKINGS	2–3 per year

WINE

BLEND	88% Cabernet Sauvignon, 12% Merlot
TA	0.60 g/100mL
PH	3.93
ALCOHOL	15.2 % abv (alcohol by volume)
RESIDUAL SUGAR	< 0.2 g/100mL (%)