



## *2010 Oakville Terraces Cabernet Sauvignon*

Napa's moderately cool 2010 is the vintage to celebrate as our best since the legendary 1974. After a harvest that left many winemakers wondering, there was a magical transformation that occurred during the years in barrel. Due to their deft balance, the 2010's are showing a propensity to age that is often not seen in California Cabernet.

Produced from the steep, red-rock terraces in east Oakville, this bottling takes our offering to another level of refinement. I can try to explain the vineyards (steeply terraced hillsides) or the soils (iron rich gravels over white volcanic) or the barrels (custom coopered and toasted specifically for this fruit) or the grapes (which look like small blueberries and taste like candy), but you simply have to try the wine.

Aromas highlight the bright fruits and layered elegance that the sun of a warmer vintage would have simply roasted right out of the grapes. The fruit aromas play a leading role - cherry, raspberry and blueberry - with a warm woody, spicy note and subtle hint of vanillin adding notes of complexity.

Overall, it is the intricate structure and superb balance that make this vintage our best to date. From start to finish, the seamless palate with its continuous line of red fruit (cherry and raspberry) touches down softly with a finish that expands with blueberry and mocha notes.

While exceptional now, the 2010 DeSante Oakville Terraces will continue to develop layers of complexity and provide an exciting experience as a worthy addition to your cellar.



**Appellation:** Oakville

**Varietals:** Cabernet Sauvignon

**Production:** 2 Barrels