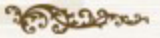


2010 THE GODFATHER

AWARDS



This is a wine you will not be able to refuse. The 2010 growing season began three weeks later than normal and cooler than average temperatures resulted in delayed budding and flowering of the vines. With Autumn arriving earlier than expected, grapes were left hanging longer in order to develop the fruit flavors, powerful tannins and a firm acid backbone that will give the wines from this vintage a long life.



WINEMAKER'S NOTES

2010 GODFATHER is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah. Nice integration of oak and dark fruit flavors like cherry, black currant and plums give this wine a rich and complex taste with silky tannins to round out the wine to enjoy now or put down for years to come. Drink now to 2022.

DETAILS

Release Date: May 1, 2014

Sweetness Code: 0

Production: **only 150 Cases**

Availability:

· Wine Club Members Only

Blend: Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah

Alcohol 14.50%, RS g/L, PH, TA g/L

CSPC: 22632



[ADD TO CART](#)



FOOD PAIRING

The wine is best served with grilled lamb, bison or long oven roasted, richer cuts of steaks such as tenderloin or t-bone grilled medium to medium rare.

WINE MAKING

Farmed meticulously, all varietals were kept separate at crushing and during the fermentation. Temperature control for slow fermentation, extended skin contact and pneumatge twice a day give this wine rich colour and extraction with great complexity and balance. The wine was aged for 24 months in new barrels, 100% Premium French oak barrels. The wine is enjoyable now and will continue to improve with careful cellaring for 5 to 8 years.