



Wine Profile

Moone-Tsai 2009 *Cor Leonis* Cabernet Sauvignon

This remarkable cabernet in its especially limited production quantities, receives our *Cor Leonis* designation, to mark its position as the very “best of our best” wines that we produce.

*Transfixed by the brightest star in the constellation Leo, the Romans dubbed it **Cor Leonis**, the “Heart of the Lion.”*

Tasting Notes

The nose of our 2009 *Cor Leonis* Cabernet Sauvignon is dense with aromas of plum, cassis, and leather. In the mouth, these aromas evolve into the beguiling flavors of black-fruit, layered with delicate pipe smoke and allspice. Twenty four months of aging in 100% new French oak provides elegant framing for this wine's concentration and intensity, while the creamy yet distinctive tannins carry the dense flavors through to a sustained finish.

The backbone of this richly expressive wine draws from Caldwell Vineyard’s legendary Block-15 – whose vines have flourished in the rocky, volcanic soils of the Coombsville District for over 30 years. In addition to this noble Coombsville fruit, the grapes that produced this singular wine were sourced from the heralded To Kalon vineyard, and a westward-facing hillside vineyard on Pritchard Hill. The clone of Cabernet grown on this vineyard is prized for its complexity and depth, and the company of wines sourced from this vineyard is noteworthy.

Winemaker: Philippe Melka, Bordeaux-bred (*Chateau Haut Brion, Petrus*) and– recently heralded by Robert Parker as one of the top nine winemakers in the world. *“Where possible, I will minimize winemaking techniques in the cellar so I can create a wine that tells the story of the vineyard. In the end, it must be about the fruit.”*

Wine Facts

Varietal Composition:	100% Cabernet
Vineyards:	Caldwell/Coombsville District, Pritchard Hill
Production:	287 cases
Harvest Date:	September 28 - October 31, 2009
Cooperage:	100% new French oak; Taransaud, Ermitage, St. Martin
Bottle Date:	March 18, 2012
Release Date:	September 4, 2012

Available in 3/6/12-packs, and large format bottles

For more information: Visit www.moonetsai.com, or contact info@moonetsai.com, or via 707-265-6782