



**Wine Profile**  
**Moone-Tsai 2010 Napa Valley Cabernet**

**Tasting Notes**

Our 2010 Napa Valley Cabernet Sauvignon opens with aromas of ripe dark-fruits accented by anise. The mouth is expressive with layered flavors suggesting blueberry, raspberry, and cranberry, with loamy hints of cinnamon and licorice. With 26-months of aging in fine French oak; the wine reveals a pleasing acidity, and chalky, yet sweet silky tannins that melt on the palate; leaving a satisfying finish of wild berries and earthiness.

Much of this Cabernet Sauvignon was sourced from the Caldwell Vineyard in Coombsville, an area of southeast Napa Valley where soils are characterized by a unique blend of red volcanic soils and clay. The vineyard is planted on a gently sloping plateau, and the comparatively temperate climate of the area, versus the warmer territory up valley, serves to lengthen the growing season. The grapes are allowed to achieve full ripeness without the pressure of heat extremes common in warmer areas, and low vigor soils throughout the vineyard create small, dense clusters. With the addition of vibrant dark fruit from our preferred vineyard sources on Howell Mountain and in St. Helena, the resulting wine is opulent and evocative.

**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:	83% Cabernet, 17% Merlot
Vineyards:	Coombsville District, St. Helena District, Howell Mountain
Production:	1,002 cases
Harvest Date:	Sept 30 – Nov 5, 2010
Cooperage:	56% new French oak; 44% 2-year oak: St. Martin, Fr. Freres, Taransaud
Bottle Date:	March 11, 2013
Release Date:	Scheduled for September 2013

**Available in 6/12-packs**

**For more information:** Visit [www.moonetsai.com](http://www.moonetsai.com), or contact [info@moonetsai.com](mailto:info@moonetsai.com), or via 707.265.6782  
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