
TOPEL WINERY

2009 6Y

Napa Valley

Organic Red Blend

AROMA

Rich briar, dark ripe cherries, blue fruits and wet slate. A hint of spice adds intrigue and elevates the nose.

FLAVOR

Cassis, dried cherries, baking chocolate and ripe blackberries with an incredibly robust structure, while maintaining a velvety Napa texture. It offers great length and complexity. Perfect for pairing with red meats and summer BBQ.

VINIFICATION

Harvested from mid-September to late-October, each varietal was picked at the perfect ripeness to achieve this rich red blend. We used native yeast and skin maceration from 25 to 31 days for ideal color and flavor extraction. The wine was aged in 35% new French tight grain oak from the Center of France for about 30 months.

CHEMISTRY

Alc: 14.2%

pH: 3.83

TA: 5.7 g/L

WINEMAKER'S NOTES

2009 started off with a dry and warm winter, followed by rains in May that kept us alert in the vineyard. The summer was ideal for grape growing with warm days and cool nights. This vintage proved that concentration and perfect ripeness can be accompanied with an acid balance that will ensure long bottle life for this Red Blend. Drink from now to 2025.

60% Cabernet Sauvignon, 20% Merlot, 15% Syrah, 5% Petit Verdot

