

Tasting Notes

2010 Nota Bene

Bud Break:	April 19, 2010
Veraison:	August 12, 2010
Oak Regime:	80% French, 20% American
Barrel Age:	1/3 new barrel, 1/3 one year old and 1/3 two year old
Primary Coopers:	Sylvain, Keystone, Radoux, Alain Fouquet and Saury
Harvest Dates:	October 2 to November 10, 2010
Bottling Dates:	August 29 - 31, 2011
Final Blend:	<ul style="list-style-type: none">• 57% Cabernet Sauvignon• 32% Merlot• 11% Cabernet Franc

Alcohol: 14%

Winemaker's Notes

Aromas of chocolate, star anise, spicy pepper, raspberry and cloves come forth on the nose. On the palate there is great weight and nice tannin intensity as it gives way to flavours of mocha, cherry cola, coffee and chocolate with a subtle hint of smoky leather and cigar box. It is a very versatile food pairing wine that would go well with grilled red meats or beef Carpaccio. All in all 2010 was a great vintage for our Nota Bene with very ripe fruit, thus enabling this wine to show a wonderful complexity.

GRAHAM PIERCE, WINEMAKER

2010 Vineyard Notes

The 2010 growing season was a challenging but rewarding one. It started off with a cooler and wetter than normal spring which delayed bud burst. A long, cool but dry summer showed steady growth in the vines and with careful leaf removal for sun exposure and precise reduction in crop levels, optimal ripeness of the fruit was attained. With an extended fall and prolonged hang time, another great vintage was achieved!

STEVE CARBERRY, WINEGROWER

