



YAO FAMILY WINES

**YAO MING[®] FAMILY RESERVE
2009 NAPA VALLEY
CABERNET SAUVIGNON**

TASTING NOTES:

Appearance exhibits dark garnet color. Bursting with dark fruit flavors of plum, blueberry and mocha with hints of dark chocolate, graphite, and lavender lead to vanilla and toasted notes. A rich evolving mouth-feel with long elegant tannins and a long soft textured finish. This wine will age and develop over many years.

WINE FACTS:

Vineyards: Vineyards range from hillside vineyards on Atlas Peak to bench land vineyards in Rutherford. The clones include Cabernet Sauvignon 4, 6, and 337. The soils are alluvial fan and volcanic rock at an elevation between 70– 550 meters (200–1800 feet) above sea level.

Harvest: Mid to late October 2009. Grapes were harvested at an average of 25.2°Brix.

Winemaking: Fruit was rigorously hand sorted and fully destemmed to small stainless steel tanks with no crushing. Cold soaks (5-7 days), warm fermentations between 29– 32°C (85-90°F), and moderate pumpovers (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 21-40 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one assemblage being done to allow the blend to “marry” in barrel. Barrels for final blend were hand selected by taste. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.

Blend: 80% Cabernet Sauvignon, 9% Merlot, 8% Cabernet Franc and 3% Petit Verdot.

Cooperage and Aging: 90% new barrels; 100% French Oak. Total time in barrel: 24 months.

Final bottling technical information: pH: 3.67, TA: 5.9 g/L, Alcohol: 14.8 %.

Release date: December 2011.

