



YAO FAMILY WINES

YAO MING®
2010 NAPA VALLEY
CABERNET SAUVIGNON

TASTING NOTES:

Colors are garnet and deep purple. Aromas are wrapped and layered with fleshy plum, blackberry and cherry with hints of allspice; there is focused minerality with graphite notes. The structure and mouth feel reflect the acidity of the cool 2010 vintage. Tannins are lean but integrated with balanced French oak notes. This wine will age well for over 10 years, developing roundness and elegance.

WINE FACTS:

Vineyards: Vineyards range from Sugar Loaf Mountain in South Napa Valley to our ranches in St Helena, some from our sites on Atlas Peak. The clonal selection includes Cabernet Sauvignon 337, 4, and 6. The soils are alluvial fans and volcanic rock at an elevation of 200–1800 feet above sea level.

Harvest: Late October 2010 into early November. Grapes were harvested at an average of 24.7°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 (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 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was twice per year with only one *assemblage* being done to allow the blend to “marry” in barrel. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.

2010 Blend: 87% Cabernet Sauvignon, 3% Merlot, 8% Cabernet Franc and 2% Petit Verdot.

Cooperage and Aging: 70% new barrels; 100% French Oak. Total time in barrel: 18 months

Bottling: September 2012. 3,187 cases produced.

Final bottling technical information: pH: 3.67, TA: 5.8 g/L, Alcohol: 14.9 %

Release date: January 2013

