

VIADER

NAPA VALLEY

2009 VIADER

“LIQUID CASHMERE”

70% CABERNET SAUVIGNON 30% CABERNET FRANC

VIADER captures an ideal balance between Cabernet Sauvignon and Cabernet Franc. Cabernet Sauvignon adds complexity and character as well as the backbone structure for long aging potential while Cabernet Franc contributes to the early approachability, elegant structure and violet-like aromatics. VIADER is made from the finest selection of our hillside estate on Howell Mountain.

WINEMAKER NOTES:

Another classic wine from VIADER. Aromas of toasted caramel join a fabulous bouquet of red fruits recalling sweet red raspberry, dried strawberry, cranberry, pomegranate, followed by lighter hints of cocoa bean, clove, sage, rosemary, forest underbrush, and cedar. This medium to full-bodied wine has a classy sophisticated mouthfeel. The palate displays concentration, richness and fullness, beginning with a sweet delicate entry and ending with a long dry finish that almost seems deceptively sweet. (Winemaker's note: All of our wines are completely “dry” meaning there is no residual sugar.) *Enjoy after decanting for 2+ hours, or cellar for 5-7 years. The really patient could wait another 15 years!*

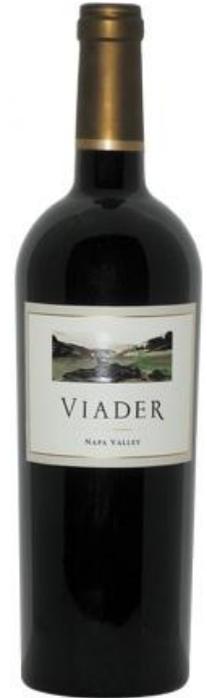
2009 GROWING SEASON:

The 2009 harvest brought bright fruit with pure varietal character. The entire Napa Valley experienced a mild, relatively cool growing season, but with everything working in unison to give vines and grapes the best scenario possible. The fruit enjoyed extended hang time, producing wines with very concentrated flavors and good aging potential. Although on the later side for harvest, the 2009 vintage was another fantastic year in Napa Valley.

THE VINIFICATION OF VIADER:

The fruit was fermented in small batches of fewer than 6 tons each in stainless steel and Burgundian concrete (unlined) tanks with 75% whole berries. Cold soaks occurred for up to 10 days, turning the volume of the tanks constantly. Fermentations were quick, averaging about 10-12 days, with temperatures below 85-88°F to preserve the delicate aromas. Pump-overs and irrigators were used as well as manual punch-downs and delestage (rack and return) increasing the gentle extraction and slowly building the density while broadening the middle structure of the wines.

Extended maceration periods were done to balance the big tannin structure with richer and denser fruit notes. Aged in 80% new French Oak for 24 months in our underground caves using mostly Taransaud and Darguad Jaegle coopers with medium to heavy toast. Wines remained *sur lees* for a period of 6 months with batonage (stirring) done every 1-2 weeks. Minimal racking was done to preserve delicate nuances. Once bottled the wine spends up to 12 months of bottle aging in our underground caves. Each bottle of VIADER then gets labeled individually by hand to ensure top quality from start to finish.



RELEASE DATE: Fall 2012 **WINEMAKERS:** Alan Viader (son) & Delia Viader **CONSULTANT:** Michel Rolland

APPELLATION: Napa Valley **HARVEST DATES:** October, 2009 **PRODUCTION:** 1,100 cases