



YAO FAMILY WINES

**YAO MING[®] FAMILY RESERVE
2010 NAPA VALLEY
CABERNET SAUVIGNON**

TASTING NOTES:

Appearance exhibits dark purple and ruby color. Firm and dense with ultra rich depth. Intense black current, wild berry and mocha with gravel and rose petal floral scents. The mouth is seamless and chewy with silkiness in the finish. Vanilla, cedar and spice notes build in the length. This wine will age and develop over many years.

WINE FACTS:

Vineyards: Vineyards range from our ranch a top Atlas Peak to our bench land vineyards in Rutherford. 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. Barrels were hand selected by taste.

Harvest: Late October 2010 through early November. Grapes were harvested at an average of 24.4°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 21-40 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: 94% Cabernet Sauvignon, 3% Merlot, 1% Cabernet Franc and 2% Petit Verdot.

Cooperage and Aging: 100% new barrels; 100% French Oak. Total time in barrel: 22 months

Bottling: September 2012. 638 cases produced.

Final bottling technical information: pH: 3.55, TA: 6.1 g/L, Alcohol: 14.85 %

Release date: January 2013

