



2010 CALLUNA VINEYARDS CUVÉE

Taking its cue from the Right Bank of Bordeaux and the village of Saint Emilion where winemaker David Jeffrey apprenticed, the Calluna Vineyards Cuvée is a blend built primarily on Merlot, with Cabernet Sauvignon playing an important role, along with smaller amounts of Cabernet Franc, Malbec and Petit Verdot.

In 2010 the final blend for the Cuvée is comprised of:

44% Merlot
36% Cabernet Sauvignon
9% Cabernet Franc
6% Malbec
5% Petit Verdot

TECHNICAL DETAILS

Appellation
Chalk Hill

Harvest dates
Malbec: September 23, 2010
Merlot: September 23-30, 2010
Petit Verdot: October 9, 2010
Cabernet Franc: October 13, 2010
Cabernet Sauvignon: October 16-21, 2010

Winemaking
Hand-harvested, manually sorted and fermented in a traditional Bordelaise style in open-top tanks with temperature control. Bottled unfiltered.

Cooperage
21 months in 100% French oak barrels, 40% new

pH
3.66 at bottling without acidulation

Alcohol
14.1%

Production
769 cases

Release date
March 2013

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted by winemaker David Jeffrey to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone.

DAVID A. JEFFREY WINEMAKER AND FOUNDER

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State's Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Château Quinault in Bordeaux, France. Today, David lives with his family at Calluna.