



2010 Rua Napa Valley

The Wine

Rua is a blend of Merlot and Cabernet Franc from the Carneros Region of Napa Valley. It is rich, ripe, and full of flavor, yet accessible enough to drink now.

The Winemaking

In 2012, we picked the Merlot on a Monday and the Cabernet Franc on the Wednesday before continuing with our normal co-fermentation plan. At the crush pad, the grapes are hand sorted, separated into two lots of equal proportion then sent into two different fermenters. Next, both lots are cold soaked for three to four days before being allowed to warm up and start fermentation – one native, one inoculated. The tanks are punched down by hand three times daily, then pressed together and racked into small French Oak barrels from four distinct coopers – Taransaud, Sylvain, Gillet, and Vicard – where the wine ages for 20 months.

The “Capsule”

What’s on top of Rua? Capabunga, that’s what. It’s not just a luxurious alternative to an old tin capsule. It can also be used to re-seal this and most other wine bottles – perfect for your wine-by-the-glass program. No more cutting your finger opening the wine. No more jamming the cork back in the bottle. Made of silicone to resemble the bungs we use in our barrels.

Tasting Note:

Aromas of bright bing cherry, spicy oak, olive, creamy vanilla and earth. On the palate, it is youthful, vibrant and expansive. Ripe red and black fruits, Asian spice, and liquorice fill the mouth ending with a long finish full of mouthwatering fruit.

Technical Info

Brix at Harvest	24.5 to 25.5 degrees brix
TA	6.22 g/L
Alcohol	14.5%
pH	3.62
Release Date	January 1, 2013

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