



CONN CREEK
N A P A V A L L E Y

2009 Napa Valley Anthology

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR NEARLY 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON AND BORDEAUX-STYLED WINES. OUR FLAGSHIP WINE – ANTHOLOGY – IS NAMED FOR A GREEK WORD THAT REFERS TO A COLLECTION OF LITERARY OR ARTISTIC WORKS AND IT APTLY DESCRIBES OUR APPROACH TO CRAFTING THIS WINE. WE SOURCE FRUIT FROM A COLLECTION OF NAPA VALLEY'S FINEST VINEYARDS AND DIVERSE AVAs FOR GROWING BORDEAUX VARIETIES. THE AVAs ARE LIKE A GOURMET PANTRY OF SPICES: EACH ONE CONTRIBUTES DISTINCT CHARACTERISTICS TO THE BLEND, RESULTING IN A WINE OF GENEROUS FLAVORS WITH LAYERS OF DEPTH AND COMPLEXITY.

[TASTING NOTES]

Rich aromas of black fruits reminiscent of Loganberry pie nestle among toasted spices, fennel, and beeswax. Juicy dark berries drive the flavors with added notes of cream, vanilla, and spice. Fine grained tannins form a luxurious structure that supports the lingering mouth-filling finish.

- Mike McGrath, Winemaker

[VINEYARDS & VINTAGE]

- Undoubtedly the superhero of 2009 was Mother Nature. Few frosty spring mornings and late spring rains, along with a warm June, helped regulate vine growth and vigor. We only encountered five days over 100° F during the growing season, thus avoiding raisins and sunburn. Yields were slightly lower than normal and smaller berries added color intensity and concentration.
- Sourcing grapes from nearly all of Napa Valley's appellations provides us with many alternatives when it comes to crafting our flagship wine. The 2009 Anthology includes vineyard lots selected from the following appellations:
 - Cabernet Sauvignon: Atlas Peak (Stagecoach), Calistoga (Surber & Frediani), Stags Leap District, St. Helena (Collins), Spring Mountain (Crowley)
 - Cabernet Franc: St. Helena (Carpenter), Atlas Peak (Stagecoach)
 - Merlot: Atlas Peak (Stagecoach)
 - Petit Verdot: Yountville (Tall Trees)
 - Malbec: Yountville (Herrick)

[WINEMAKING]

- A blend of all five Bordeaux varietals, selected from 27 separate vineyard lots. Vineyard lots were vinified and aged separately. Only the best barrels from each lot were selected for the final blend.
- A light egg white fining preceded bottling to mollify the structure and enhance the graceful power of the finished blend.
- Aged in barrel for 21 months in 40% new French oak

[FOOD PAIRINGS]

- Herb encrusted Prime Rib of Beef
- Grilled Lamb Chops with port and blackberry reduction



BLEND: 51% Cabernet Sauvignon, 16% Malbec, 15% Merlot, 10% Cabernet Franc, 8% Petite Verdot

AGING: 21 months in French Oak (40% new)

ALCOHOL: 14.5 %

TOTAL ACIDITY: 0.52 g/100mL

PH: 3.92

CASE PRODUCTION:
2,950 Cases

SRP: \$55

Michael McGrath

MIKE MCGRATH, WINEMAKER