



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

## 2010 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 ]

Blackberries and plums nestle among cocoa, anise and wildflowers. On the palate a bright opening of black currants leads to a lingering finish of rich chocolaty tannins.

- Mike McGrath, Winemaker

### [ VINEYARDS & VINTAGE ]

- The 2010 growing season started later than usual and stayed cooler than average. It was a season of extremes with heat events at the end of August and late in September that helped push ripening before rains finished harvest with an exclamation point at the end of October.
- Sourcing grapes from nearly all of Napa Valley's appellations provides us with many alternatives when it comes to crafting our flagship wine. The 2010 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: Napa Valley (Rodeno)
  - Malbec: Yountville (Herrick)

### [ WINEMAKING ]

- A blend of all five Bordeaux varietals, selected from 21 separate vineyard lots. Vineyard lots were vinified and aged separately. Only the best barrels from each lot were selected for the final blend.
- Selected lots received light eggwhite fining to polish tannins before assembling the blend in winter of 2012. Aging as a blend integrated the components to remove any textural edges.
- Aged in barrel for 21 months in 40% new French oak

### [ FOOD PAIRINGS ]

- Pairing: Wood grilled Ribeye
- Lamb Chops with roast root vegetables



**BLEND:** 78% Cabernet Sauvignon, 8% Petite Verdot, 7% Cabernet Franc, 4% Merlot, 3% Malbec

**AGING:** 21 months in French Oak (43% new)

**ALCOHOL:** 14.5 %

**TOTAL ACIDITY:** 0.57 g/100mL

**PH:** 3.75

**CASE PRODUCTION:**  
2,920 Cases

*Michael McGrath*

MIKE MCGRATH, WINEMAKER