



MADRONA RANCH 2010

2010 ABREU

Madrona Ranch

ST HELENA, CA

PROPERTY



The 2010 vintage marks our 24th release of Madrona Ranch, yet Abreu's history pales against that of this long-lived property. Dating back to the early 1900s, it embodies the deep roots of California's agricultural history, having provided for many generations of ranching families.

David first planted Cabernet Sauvignon and Cabernet Franc on the property in 1980, and it is these original blocks that comprise the core of our Madrona Ranch Cabernet each year. These stoic old vines, deeply rooted in red Aiken and Pleasanton loams, are sedate in their fourth decade. Naturally bearing just one or two clusters per shoot, the little



they yield stands apart year after year. Augmenting this core are parcels of Petit Verdot and Merlot from the undulating, gravelly hillsides in the north western corner of the property, along with additional Cabernet Sauvignon and Cabernet Franc from the steep, east-facing terraces planted in 1985. Cooling air flows down through the property from the canyons behind, the final reaches of the Mayacamas Mountains' eastern slopes. This unique microclimate, along with the patchwork of soils, aspects, and varieties defines this property and presents us with an inspiring and varied palette each harvest.



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The 2010 vintage granted a lengthy growing season culminating in a short, fast-paced harvest. The vines were in great condition at harvest: balanced and uniform canopies with pristine fruit. Yields were lower than normal, allowing us to co-ferment more blocks than in previous years. Harvest began in the upper blocks of Merlot, Cabernet Sauvignon and Cabernet Franc on October 1, with balanced, even ripeness allowing us to move in large sections across the ranch. The oldest Cabernet Franc vines were picked on October 8, followed by the original Cabernet Sauvignon block on October 10 and 11. These picks were combined with small amounts of Petit Verdot and Merlot from the remaining sections of the ranch.

We believe selectively harvesting vine-by-vine then co-fermenting across varieties brings synergy and balance, while simple, yet meticulous winemaking allows the wines to speak vividly of site and vintage. Exhaustive fruit sorting in

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
PICK DATES:	October 1, 2, 5, 8, 11, 12 & 13
PRODUCTION:	15 barrels
BOTTLED:	December 2012
RELEASE DATE:	October 2014
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

the field and the winery preceded gentle cold soaks and steady ferments in small two and three ton fermenters. All told, four ferments were bedded down in new French oak for 26 months, then selectively pared to fifteen barrels of the core Madrona blend, bottled without fining or filtration.

2010 is undoubtedly a special vintage, producing wines of brilliance and character which display unmistakable expressions of their single site provenance.


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“An inky/purple color with lots of baking spice, espresso, black and blue fruits, hints of graphite and toast emerge from this wine as well as formidable tannins on the finish. However, the tannins are sweet and well integrated in this big, blockbuster effort. It will require patience by purchasers as it needs to be forgotten for 4-5 years; it will drink well over the following three decades. 2017 – 2043.”

*Robert Parker—The Wine
Advocate*

“Abreu’s 2010 Madrona Ranch dazzles with its intensity and extraordinary overall balance. Menthol, new leather, tobacco, cedar and earthy notes are all backed up by serious power. The 2010 is explosive on the palate - as so many 2010s are - yet the tannins are remarkably polished for a young wine with this much structure. A creamy, deeply resonant finish rounds things out in this stunning red from Madrona Ranch. 2020 – 2035.”

*Antonio Galloni—
Vinous Media*



JOURNEY



A third-generation Napa Valley native raised in a farming family, David Abreu knows how to coax the best from the land he farms. Spending his youth in Napa's original vineyards, David went on to develop an intimate knowledge of the Valley's winegrowing terroir, managing the vineyards of many applauded wineries.

Over time, his gift for recognizing exceptional sites led him to four distinctive vineyards that comprise the core of Abreu: Madrona Ranch, Thorevilos, Lucia Howell



Mountain and Cappella. Meticulously maintained, their sculpted form bears David's unmistakable stamp, each producing compelling fruit that can only come with an uncompromising commitment to quality. With each harvest, rigorous selection in the vineyard and winery sees one hundred barrels of wine whittled down to 12,000 bottles that reflect a lifetime of hard work, passion and conviction.

“It’s not about me and the team, there’s a bigger picture here. It’s all about the properties - their soils, the people that were behind them historically, their place in the community. And then how we found them, and what we’re doing with them now.”

*David
Abreu*