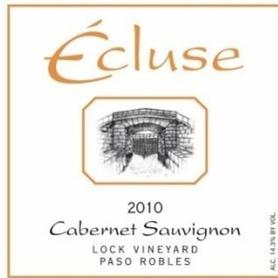


2010 Écluse Cabernet Sauvignon

Lock Vineyard



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250 Cases Currently Available

14.3 Alcohol

3.63 pH

0.57 g/100mL Titratable Acidity

Unfiltered/Unfined

Our 2010 Écluse Estate Cabernet Sauvignon was sourced from Lock Vineyard, our small family owned 30 acre property located in the prized hills of the Westside Paso Robles AVA. The Cabernet Sauvignon is planted in the south facing portion of the vineyard with high content of shale and limestone soils in two blocks of clones 337 and 08. The proximity of the vineyard to the Templeton Gap gives us an ideal climate for our fruit with hot days but cool, sometimes foggy nights and mornings. The vineyard is sustainably farmed and the bulk of the work is accomplished by hand. From the pruning in February, spring shoot thinning and the harvest in the fall, we are in the vineyard daily monitoring the development of the fruit. With this approach we are able to better assess the relationship of the canopy to the fruit load, the amount of sun exposure on both sides of the canopy and insure that the growing environment in the block of fruit is as ideal as possible. This hands-on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics of our Cabernet Sauvignon.

The 2010 growing season was an extremely wet year with rainfall at our vineyard of just over 23 inches. The climate all year was atypical with this wet weather and very few days of 100 degree heat. This resulted in lower alcohols, extended hang time for nearly every variety and harvest was delayed by one to two weeks, except in the Cabernet Sauvignon. Each varietal was harvested over several weeks, separating to some degree the slope exposure. By harvesting fruit in small quantities over an extended period, we were able to pick when the flavor profiles were where we desired.

We used small open topped fermentation bins which are designed for either one ton or one-and-a-half tons of fruit. Sorting on the inbound conveyor to cull anything undesirable for the final wine, the fruit is de-stemmed looking for whole berries and sorted again on an outbound table to remove jack stems that pass through the de-stemmer. The fruit was then cold-soaked in the barrel room at or below 60 degrees Fahrenheit for several days. We inoculated with commercial yeast strains and fermentation was completed after eleven to fourteen days.

The free run and press wine were combined in a settling tank two days prior to barrel down. Our barrel program consists of the use of French, Hungarian and American oak, utilizing one-third new barrels, one-third once used barrels and one-third neutral barrels. The blend was racked from barrel at assembly in September 2011 and again two weeks prior to bottling. Following our minimalistic approach to winemaking, our wines are unfiltered and unfined therefore extended bottle aging will develop sediment in the bottle. Decanting is recommended in 2015 and beyond.

This is a classically structured new world Cab that is rich, bold and velvety smooth with aromas of cherry, currants, blackberry, coffee, caramel and chocolate. Perfectly balanced with a wonderful mid-mouth feel that leads to a long lingering finish.

This wine was in the barrel for eighteen months and bottled in February, 2012.

Savor the Wine that is truly Écluse!

Steve Lock
Winemaker & Proprietor