



TRIVIUM

“Les Ivrettes Vineyard”

2010

St. Helena ♦ Napa Valley
Cabernet Sauvignon

Produced & Bottled by Stanfield & Stuart Wine Company



Spring rains and overcast, following three straight seasons of dry weather, got vintage 2010 off to a late start. Budbreak, flowering and fruit set were all delayed, and summer stayed cool except for a short-lived heatwave before Labor Day. Low temperatures returned until the welcome arrival of Indian Summer. We harvested the Les Ivrettes block of Lewelling Ranch on October 13, three weeks later than the year before. As always at Les Ivrettes, the fruit gained maturity and varietal concentration at lower Brix, our recipe for balanced, flavorful wines of fine character.

After hand-harvesting, grapes were sorted and destemmed into a small open-top fermenter, cold soaked for two days and, after addition of yeast, punched down two or three times a day for 17 days, reaching a peak temperature of 77° F. The wine was then drained, gently pressed and barreled down, completing malolactic fermentation after two months. It aged 20 months in French oak casks. Trivium is released after 15 to 18 months in bottle and benefits when decanted before serving.

Pure Cabernet aromas rise from the wineglass: brandied cherry, dark chocolate, hazelnut and thyme, interlaced with vanilla and pipe tobacco scents from fire-bent French oak. On first sip, 2010 Trivium is round and velvety, with flavors of sun-ripened plums, savory mincemeat and pungent spices. Moderate acidity and silky tannins promise a long life for developing complexity, and the supple, textured finish lingers. Have another!

Technical notes:

Harvest Date:	October 13
Fruit Source:	Les Ivrettes Block, Lewelling Ranch, St. Helena
Variety:	100 percent Cabernet Sauvignon
Alcohol:	14.8 percent
Titratable Acidity:	6.2 grams per liter
pH:	3.64
Bottling Date:	July 23, 2012

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