



# ROBERT YOUNG

E S T A T E W I N E R Y

## 2010 BOB'S BURN PILE CABERNET SAUVIGNON

If you asked Robert Young, he'd say his favorite job on the ranch was lighting the burn pile. Tending the fire was an all day chore: circling the flames with your shovel, making sure the fire did not jump its boundary and tossing partially burned debris into the flames. Once the flames were gone the fire was not dead yet. It would smolder for days until finally all that was left was a gray pile of ash that would eventually work itself into the soil. When Robert Young planted the first Cabernet Sauvignon in Alexander Valley behind his house in 1958, the vines flourished and eventually more were planted on top of Bob's old burn pile on the hill to the south.

Over the years, when the fruit from Robert Young Vineyards was harvested and made into wine, some sections needed to be blended to be complete. On the other hand, the Cabernet Sauvignon grown among the volcanic rocks and ash on Bob's Burn Pile always stood on its own: fully ripe, composed of perfect wine chemistry (tannins, acids, fruit sugars, and PH) needing nothing extra except some fine wood from a toasty French oak barrel. In 2004, Robert Young Estate Winery decided to make a very limited bottling of Bob's Burn Pile Cabernet Sauvignon and we continue that tradition with this 2010 vintage. The wine was aged in 100% new barrels and aged for two years in the winery's cave. The new French oak barrels are made by expert French coopers: Taransaud, Saint-Martin and Seguin Moreau.

The result is the finest wine the winery has to offer. No surprise when you consider the source: the soil filled with age old remnants of fiery explosions and the man who planted and tended his vines in the ashes of his own labors.

### TECHNICAL INFORMATION

Varietal: 100% Estate Cabernet Sauvignon  
Cooperage: 27 months in 100% new French oak barrels  
Production: 186 cases  
Brix: 24.9  
Harvest: October 21, 2010  
Bottled: March 18, 2013  
Release: October 1, 2013  
Price: \$85