

Cain Vineyard and Winery

Cain Concept

The core of Cain Concept—The Benchland is about Cabernet Sauvignon from the classical "benchlands" of the Napa Valley. These are the alluvial fan benches that form at the foot of the mountains lining the edges of the valley floor. Cain thinks that the Cabernet Sauvignon grown on the eastern and western benches of Oakville, Rutherford, and St. Helena have defined the greatness of the Napa Valley for more than 100 years. This makes up about half of the blend. In the "Cain Way," they have also blended judicious quantities of Cabernet Franc, Merlot, and Petit Verdot with Cabernet Sauvignon to build complexity, to add nuance, to articulate the structure, and to add length to the finish of the wine. The wines complete malolactic fermentation in the barrel, are blended in the spring following harvest, and are periodically racked from the barrel and returned back to the same barrels, usually egg-white fined, and often lightly filtered—all of this is the process known as *élevage*, which clarifies and matures the wine. Following 20 months in French oak (65% new), the 2008 Cain Concept—The Benchland was bottled in June of 2010.



Grape varieties 48% Cabernet Sauvignon, 25% Merlot, 18% Cabernet Franc, 9% Petit Verdot

Altitude 450-675m ASL

Soil Sedimentary with significant amounts of clay

Alcohol 14.8%

Tasting notes

The Cain Concept—The Benchland has a robe of deep, dark purple and the scent of cassis and cocoa. Its firm structure and refined tannins signal a long life. You can savor this wine over a long evening, or over two evenings and you'll just begin to get to know it. Decant it and it will begin to tell its story.

Banville
Wine Merchants

www.banvillewine.com

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