



PEACOCK VINEYARD

2009 Cabernet Sauvignon, Spring Mountain District

THE VINEYARD: Peacock is a 6 acre hillside vineyard planted in 1989 approximately 750 feet above the valley floor, with Clone 7 Cabernet Sauvignon at a density of 950 vines per acre. The vines are cane pruned and trellised in the vertical shoot position. Farming practices are focused on reducing the plant vigor through minimal irrigation, making just enough nutrients available to the vine, and managing crop load on short shoots. The vineyard averages 8 tons per year, roughly 1.5 tons per acre. In 2008 we began a replant program planting 1.3 acres, with 4400 vines. The vineyards will be sustainably hand farmed.

THE WINE:

100% Cabernet Sauvignon from our Estate Vineyard
Native fermentation, native mL
PH: 3.84
TA: 5.8 g/L
Alcohol: 15.1%
Unfiltered, fined with one egg white per barrel
24 months in 50% new French oak and 50% once-filled French oak
266 Cases Produced

OUR TEAM:

OWNERS: Chris, Betsy and Rebecca Peacock
WINEMAKER: Craig Becker
VINEYARD MANAGER: Gallegos Vineyard management
VINEYARD CONSULTANT: Craig Becker

OUR STORY: Peacock was previously a single vineyard wine produced by Barnet Vineyards. In 1999, Chris Peacock hired Craig Becker, then winemaker at Spring Mountain Vineyard, to develop and make the Peacock wine. Craig Becker manages and coordinates the vineyard, winemaking and sales. The goal is to produce the finest single vineyard wine, with rich fruit and smooth elegant tannins that express the unique location of the Peacock Family Vineyard.

For more information please contact us at 650-773-2843 or visit us at
www.peacockvineyard.com