

Harvest & Varietal Information

VINEYARD: 100% Cain Vineyard, Spring Mountain District, Napa Valley

VARIETIES: 74% Cabernet Sauvignon, 8% Malbec, 7% Cabernet Franc, 6% Merlot, 5% Petit Verdot

PRODUCTION: 4,331 cases RELEASE DATE: January 1, 2014

Estate Grown—Estate Bottled

The 2009 Cain Five has been quietly resting in bottles for two full years, and now, four years after the harvest, it is finally ready to release. Complex on the nose, silky on the palate, it is both restrained and elegant. Recently, I've had a chance to taste it with some winemakers in the context of other mountain Cabernets and Cabernet Blends, so I can tell you that the 2009 Cain Five is an exotic, one-of-a-kind wine.

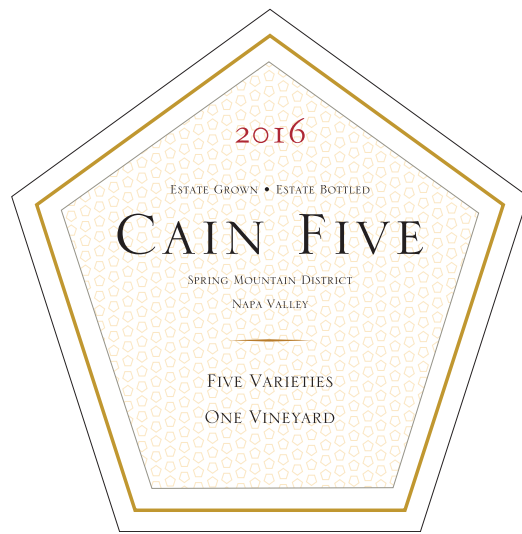
It's all about where the fruit grows. Even on Spring Mountain, the Cain Vineyard is unique. Cradled in a bowl on the crest of the Mayacamas Range, vines are planted on exposures toward all points of the compass, at elevations ranging from 2100 feet down to 1400 feet, giving tremendous diversity within the vineyard. The ridges are windswept, although depending on which way the wind is blowing, some of the side-slopes are protected. The soils here are almost all uniformly thin and poor, derived from sandstone, shale, and clay. The vines are small, even scrawny, and the clusters are small and the berries are tiny. In spite of that, we have an embarrassment of aromas and flavors with which to work.

The complexity does not end in the vineyard, but continues on throughout our *élevage* in the bottle and in the cellar. We blend early to allow the wine to come together and to find its balance. Even after the vigorous fermentation of the harvest, the young wine is still alive with yeast and bacteria, still in the process of developing. Where most wineries want to arrest the process at this point, we tend the young Cain Five with an eye to letting it continue to develop and evolve in the barrel. And so, with the herbal "garrigue" of the Cain Vineyard comes truffles, a bit of earthiness, and some lovely floral notes of roses and jasmine. All of these elements come together in the bottle, but it takes time. Open some when it arrives and take your time to sit with it. You'll see that this is a wine for today, next year, five years, ten years, and longer.

About Cain Vineyard & Winery

Cain Vineyard & Winery overlooks St. Helena from the top of Spring Mountain in the western mountains of Napa Valley. The estate vineyard is planted to the classic set of five varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot. We make three wines: Cain Cuvée; Cain Concept, representing the classical benchlands of the Napa Valley; and our signature blend, Cain Five.

Christopher Howell, Winemaker/General Manager



Harvest & Varietal Information

VINEYARD: 100% Cain Vineyard, Spring Mountain District, Napa Valley

VARIETIES: 57% Cabernet Sauvignon, 15% Merlot, 14% Cabernet Franc, 9% Malbec, 5% Petit Verdot

PRODUCTION: 3,593 (9L) cases RELEASE DATE: August 1, 2020

Estate Grown—Estate Bottled

2016 is a classic Cain Five. Superbly nuanced and articulated, round, sweet, flowing, with just enough mouth-watering acidity and savory grip so that you know this wine, delicious today, promises to have a great future.

2016 was one of those years, neither too hot nor too cold, where ripening could proceed smoothly and progressively, with no abrupt hot spells to cook the fruit. Harvest in the Cain Vineyard began in mid-September and by mid-October we were done. Rain began falling on the 14th of October. Yes, we really did pick before the rain.

The wine shows that the grapes were fully ripe (14.3% alcohol) yet with tremendous subtlety and complexity—just the way we like it. Among the key factors were the relatively low yields of less than two tons per acre and the moderate temperatures that allowed the vines to thrive all summer long.

We continue to discover the value not only of farming organically (Cain Vineyard is CCOF) but also of tending the soil carefully, to foster the engagement of the vine roots with their terroir. Too, our friends in biodynamics, and notably our longtime consultant, Philippe Armenier, have taught us the importance of living soil and the harmony of everything living in and around the vineyard.

The Cain Five tastes like nothing else—not because of us but because of where it grows. The main thing is that we seek to capture the originality of the vineyard and not to cover it up with winemaking style. So, we strive to choose the moment of harvest for each facet of the vineyard: neither too soon, nor too late. We allow the grapes to ferment with their native yeast and we use the barrel not for wood flavor but for a gentle *élevage*. With patience, if one pays attention and doesn't push too hard, it all comes together.

Christopher Howell, Wine-Grower

For information on our other two wines, Cain Concept—The Benchland and Cain Cuvée, visit www.CainFive.com.