

# ANEMOI

*"In Vino Ventus"*

## Creation

The god of the North wind and bringer of cold winter air, Boreas, was often depicted as a winged man with shaggy hair and beard. He was known to be both very strong and have a violent temper- just picture a cold winter day with 50mph winds- it's easy to see the correlation.

2009 was the coldest year in our vineyard's almost twenty-year history. The longer hang time needed to bring the grapes to ripeness produced more concentrated and extracted fruit bursting with strong flavors. This cool year led to the creation of our first wine, Boreas, and the genesis of Anemoi Wines.

The 2009 Boreas is a blend of 43% Cabernet Sauvignon, 21% Merlot, 21% Cabernet Franc and 15% Petit Verdot bursting with blackberry, strawberry and chocolate, with hints of cassis and juniper berry.

Aged two years in French and American oak, with the additional usage of oak staves (2/3 French, 1/3 American), Boreas is a wine with dominant oak flavors and characteristics; including nutmeg, spice and vanilla.



## Wine Profile

Varietal Blend:  
43% Cabernet Sauvignon  
21% Merlot  
21% Cabernet Franc  
15% Petit Verdot

Vintage:  
2009

Appellation:  
Grand Valley AVA

Terroir:  
100% Riverside Vineyard

## Technical Data

Alcohol:  
14.2 %  
Wine Acidity:  
6.4 g/L  
Wine pH:  
3.50