The 2009 vintage began by skipping spring! We waited impatiently as winter refused to give up its grip in March and by the end of April, I was reviewing weather records and decided we were at least two weeks "behind" normal. Early May however behaved like June, and the vines that had been anxious in the starting gate exploded with new growth. I can't remember a year in which we've had to do more canopy work to the vines in such a short time – vigorously removing excess shoots and leaves. Bloom weather was perfect in June, and the rest of the growing season proceeded with the predictability of sunshine by day and cool nights we count on in the Walla Walla Valley. We began harvesting in mid-September on our earliest blocks, and on October 10th, the season ended the same way it began – abruptly! A record low temperature frosted all the leaves off the vines, about 3 to 4 weeks early for our first frost. The fruit was unaffected, so we rushed to pick the last remaining lots the following day. This vintage is another spectacular one, with voluptuous tannin and dense color in beautifully fruit driven wines.

**WINEMAKER NOTES**

Deep, beautiful ruby color. The nose opens to a bouquet of intense floral aromatics, red and black fruits, cassis, cinnamon, and chocolate, all of which reflect the generous warmth of the 2009 growing season. On the palate, the wine is soft, rich, and driven with ripe fruit and incredibly silky tannins. There is a lovely thread of acidity that runs through this wine that elevates all the other generous components, which will bring a lot of pleasure the next 10+ years!

Chris Figgins ~ CONSULTING WINEMAKER

**DREW’S TASTING NOTES**

As with our previous vintages, the 2009 shows a beautiful deep ruby color in the glass. The nose evolves dramatically after a couple of hours. Initially there are notes of dried fruits, strawberries and a hint of saddle leather. After about 90 minutes the aromas evolve and begin to show some high toned floral notes and red fruits. The juice is round and soft on the attack with nicely integrated tannins even in its youth. The ripe red fruit is balanced nicely by crisp acidity. With the deft touch of a true master, Chris Figgins captured the essence of this fantastic vintage in the 2009 Doubleback Cabernet Sauvignon. Please open at least a couple of hours before enjoying to allow this wine to show its true character.

Drew Bledsoe ~ PROPRIETOR

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**BARREL/AGING PROGRAM**

Aged in 50% new French oak and 50% neutral French oak barrels for 20 months

**VINEYARD SOURCES**

Loess, Walla Walla Valley  
Seven Hills, Walla Walla Valley  
LeFure, Walla Walla Valley  
Pepper Bridge, Walla Walla Valley

**BLEND PROFILE**

76% Cabernet Sauvignon  
14% Merlot  
10% Petit Verdot

**PRODUCTION**

Alcohol: 14.4%  
Bottling Date: 7/20/11  
Release Date: Early Spring 2012  
Cases Produced: 1600  
Hand-numbered sequentially packed 6-packs

**D O U B L E B A C K**

PO BOX 518, WALLA WALLA, WASHINGTON 99362  phone 509-525-3334  web www.doubleback.com
Chris and Drew go back many years. They grew up a stone’s throw away from each other in Walla Walla some 400 yards from Leonetti Cellar. The two reconnected in early 2007 when Drew made the decision to enter the wine business and selected the world-class wine region and his home town of Walla Walla as his first choice. Chris was certainly at the top of Drew’s list for a winemaker but was unsure of Chris’ interest outside of winemaking for Leonetti. The timing was very serendipitous as Chris had just started Figgins Enological and was looking for the perfect client for his first consulting collaboration. Chris, having a very high respect for Drew, seriously entertained taking on Doubleback as his client and their business relationship became official in the spring of 2007 just as Drew announced his retirement from the NFL. Chris consults on all winemaking and viticulture practices as well as assisted in the vineyard design and planting for McQueen, Drew’s estate vineyard in the Walla Walla Valley. It is a true collaboration from dirt to bottle.

"I have always been intrigued by the entire production process, from vine to bottle, far more than I was about the mere acquisition and consumption. I believe wine is a work of art but it is a work of art that is only truly expressed when it is opened and consumed with friends and family.”

Drew Bledsoe