

New release: Sequoia Grove 2009 Cabernet



For those looking forward to sampling more fine 2009 Napa Cabernet Sauvignons, the premium releases are well underway. And one of the patiently awaited ones comes out of the [Sequoia Grove Winery](#). Start your taste buds!

This winery has been steadily moving up the “Cab Ladder” for years and their 2009 release may just provide another push skyward. They are even recommended at competitor’s tasting rooms with subtle invitations and winery cards.

How’s it tasting? With a bouquet that is right in step (or ahead) when compared to others of this vintage, the 2009 Sequoia Grove Cabernet is loaded with ripe cherries, red fruit, cedar, vanilla and a hint of coffee. On the palate it feels a little fresher and mellower than the 2007 and 2008 vintages with soft tannins and blackberries that finish in a deep-sweet followed by a complex oak content that promises years of aging.

Did the 2009 achieve the same excellence as the two previous vintages? That is the \$64,000 question. You will have to decide yourself by tasting samples from the previous two years and maybe come to agree with the “[Trifecta of 2007-2009](#)” theory. If so, then verticals (being able to taste all 3 together) from these years will be a collector’s dream.

Did it really happen? It will all be clear next year at this time when most of the 2010 premium releases are underway. We know that 2010 was a tough one with cool rainy weather followed by heat, resulting in a lot of lost fruit. This will bring on many differences between wineries because some used the right compensation strategies while others didn’t. Just know that generalities about the 2010 vintage year will be impossible to rely on.

You can pick up this excellent Sequoia Grove Cabernet at Phoenix area [Fry’s](#) or for under \$40 and it looks like the shelves will be well stocked for the near future. The new label that Sequoia Grove introduced last year may be the start of another round of excellence, and if that is the case, this price level is quite competitive. Also, you can pick these up at [AJs](#) at roughly the same price, about \$40.

Chill in the fridge to about 65 degrees.