



2011 CABERNET SAUVIGNON

Appellation:	Oakville, Napa Valley
Harvested:	November 2-11, 2011
Cooperage:	60% New French Oak, 10% New American Oak
Alcohol:	14.50%
Bottled:	December 9, 2013
Released:	NA
Cases Produced:	1,092 cases

In 2011 we hand-picked all 30 tons of our Cabernet Sauvignon grapes swiftly during a seven day period. The majority of the grapes came from the dry farmed 9.5 acres of Cabernet Sauvignon planted on the estate located one-third mile north of Oakville Cross on Money Road. Our soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine was a blend of 92.50% Cabernet Sauvignon grapes from the estate, and 7.50% Cabernet Franc grapes from Truchard Vineyard in Los Carneros, Napa Valley.

HARVEST:

We hand-picked 33.25 tons of grapes for 10 days from November 2-11, 2011.

Average Sugar:	22.80 Brix
Acidity:	6.2 g/L
pH:	3.65
RS	.1%

FERMENTATION AND AGING: The fruit was sorted both in the vineyard and on the crushpad, then gently crushed into small fermenters. Here we left the juice to ferment on the skins for fourteen days after inoculation using ICVD254 yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 60% new French and 10% American oak barrels and left to age for 25 months. During this time native malo-lactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: Deep colored, heady aromas of ripe black cherries, peppery spice rack, and cigar box are emitted from this wine's fragrant bouquet. Provocative, aromatic displays of ripe berries layered over rich velvety tannins produce an impeccable multi-layered mouthfeel. Elegantly compliments grilled steak, braised short ribs, rack of lamb and aged cheese such as Blue, Brie and Camembert.