

Cabernet Sauvignon NAPA VALLEY

VINEYARDS

Appellation Napa Valley

- 56% St. Helena, 17% Napa Valley, 13% Mt. Veeder, 12% Rutherford, 2% Oakville

Soil The geology and soils of Napa Valley are notoriously complex and are primarily comprised

of broken down or decomposed rock that has been carried downhill from the eastern Vaca range and the western Mayacamas range into the base of the valley, where they ultimately

intermingle with the silt, clay and gravel deposits of the Napa River flood plain.

VINTAGE

Growing Season The growing season was cool and wet through spring. Bud break was delayed by 1-2 weeks

in most of our vineyards. The weather stayed cool through fruit set, and into harvest. Towards the end of the growing season, the days remained cool but the nights were much warmer than normal, which accelerated ripening. Due to the warmer nights and two incoming rain storms, our last vineyards were harvested on October 20th. Overall, the cool weather resulted in slower ripening. We had phenolic maturity without sugar accumulation

so the 2011's are lower in alcohol. They are elegant expressions of a cool vintage.

Brix at Harvest 23.9° average

Harvest Dates October 15 to October 22

WINEMAKING

Varietal Compositon 79% Cabernet Sauvignon, 14% Merlot, 4% Petite Verdot and 3% Cabernet Franc

Fermentation Fermented with native yeasts and bacteria

Aging The wine rested *sur lies* to incorporate the oak so that the 18 months spent in 55% new

barrels (a mixture of three-year air dried French and American) is barely noticeable. Due to the cooler vintage, we left this wine in barrel less than our normal 24 to 26 months. Non-

filtered.

Cases 1,276

Release Date April 2014

Alcohol 14.5%

"Our seventh vintage of this appellation Cabernet is blended from a combination of hillside and valley floor vineyards. Our style combines the harmony produced by traditional Bordelaise winemaking techniques with the voluptuousness gained from California's weather, albeit a cooler, more elegant vintage."—David Ramey