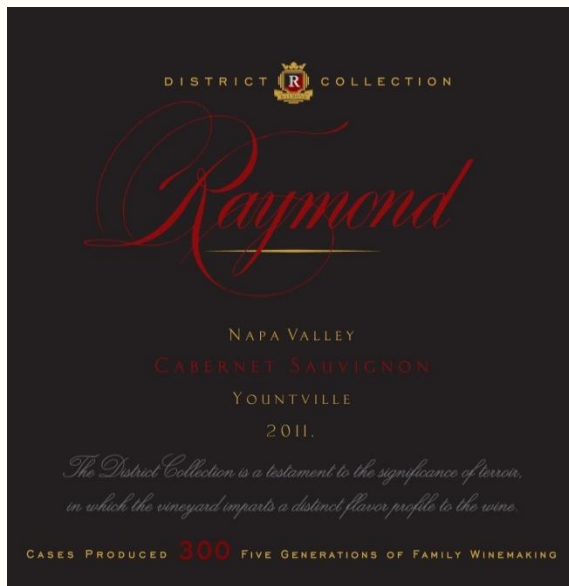




2011 DISTRICT COLLECTION YOUNTVILLE CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: Yountville, Napa Valley

VARIETAL: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

PH: 3.73

TA: 6.32 g/L

AGEING: 18 months in French Oak, 45% new French Oak

PRODUCTION: 300 cases

IN THE VINEYARD

Harvested from a single vineyard in the warmer northern reaches of Yountville, this 100% Cabernet Sauvignon benefited from the AVA's rocky, well-drained soils and a long growing season that allowed the fruit time to develop unique flavor characteristics and truly demonstrate the region's terroir.

ABOUT THE VINTAGE

2011 was as challenging as it was educational. The precipitation totals for the season found the region more than a third above normal in rainfall, and while this was good news for water resources, the cloud cover and cool temperatures delayed vine development by several weeks at the onset of the growing season. Despite this, we found that the flavors from this vintage developed at lower brix, giving us the opportunity to make truly elegant wines at lower alcohol levels.

CONVERSATIONS WITH THE WINEMAKER

The grapes were fermented on the skins for 25 days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged for 18 months in French oak barrels, 45% new French Oak. Tightly grained, French oak barrels from forests in the center of France impart their oak on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Our Yountville Cabernet Sauvignon opens with tantalizing aromas of Bing cherry and tobacco leaf followed by flavors of vanilla, mulberry, and herbs. With exceptional balance, a silky texture, and structured mouthfeel, this wine makes the perfect pairing to a variety of cuisines.