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CABERNET SAUVIGNON
ALEXANDER VALLEY

Limited Release



varietal composition: 100% CABERNET SAUVIGNON

appellation: ALEXANDER VALLEY

harvest: OCTOBER 2011

technical data: ALC. 14.6% BY VOL; RS: 0.03%; TA: 6.6 G/L; PH: 3.44

cooperage: AGED 18 MONTHS IN 100% FRENCH OAK (30% NEW)

THE 2011 VINTAGE

The 2011 vintage started off with a relatively dry winter. Early spring was wet and cold and it delayed bud break. The overcast weather was persistent throughout the spring and cool temperatures, rain, and even hail during the bloom caused low yields. The summer was also cool and the veraison did not occur until August. Our harvest began almost four weeks later than average and a slow pace until the first week of October when we experienced the first rain which changed the dynamics. 2011 was by far a challenging vintage. Nevertheless, an intensive care from vineyards to winemaking enabled us to produce stunning wines with remarkable delicacy.

ABOUT THE VINEYARD

Clinging to Oak Mountain overlooking the Russian River in Sonoma County's renowned Alexander Valley appellation is the magnificent Ridgeline Vineyard. Spanning over 900 vertical feet, this estate vineyard is composed of six unique blocks at elevations ranging from 300 to 1700 feet. Planted in 1999 to mostly Bordeaux varieties – especially Cabernet Sauvignon – the blocks are laid out with an east-west exposure for maximum sunlight and on a north-south vertical axis for ideal drainage. This orientation, combined with limestone soils threaded with interlacing natural mineral springs, provides remarkable conditions for cultivating site-specific, terroir-driven Cabernet Sauvignon. The berries from Ridgeline are insanely small and bursting with intense fruit flavor. We keep the vines healthy and let the fruit “hang” to achieve the mature phenolic ripeness we love. All the fruit was hand harvested at the peak of ripeness.

WINEMAKING

Making several passes through the vineyard to ensure that each block was hand harvested at the peak of ripeness, the grapes for our Limited Release Alexander Valley Cabernet Sauvignon were brought to the winery by block and placed in small, stainless steel containers for fermentation. A 15 day extended maceration gently extracted pigment from the grape skins as well as the phenolic compounds that create aroma and flavor. Following fermentation, the wine was placed in a combination of French oak barrels (30% new) for aging and flavor development. With three time yearly rackings to clarify and open up the wine, the Cabernet rested in barrel for 18 months prior to blending and bottling.

TASTING NOTES

The wine offers a brilliant garnet color and aromatic notes of cassis, black currant, and ripe plum. This Cabernet Sauvignon has a bright entry and flavors dark fruit expand on the palate with hints of spice and licorice flavors. Aged eighteen months in French oak reveals cocoa, sweet tobacco and toast with smooth integrated tannins for a long, graceful finish.