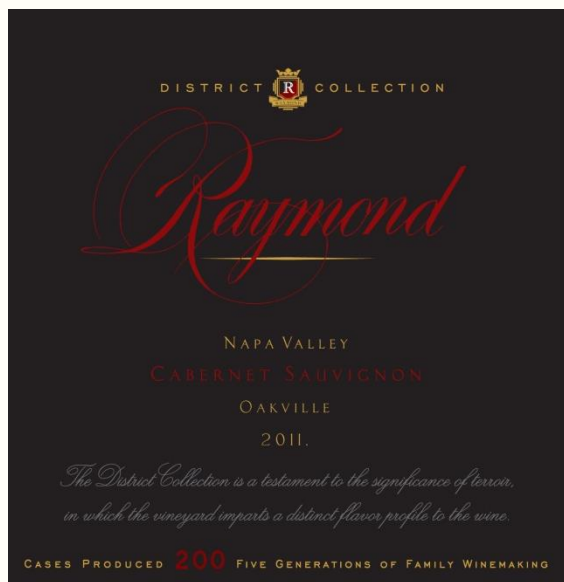




2011 DISTRICT COLLECTION OAKVILLE CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: OAKVILLE, NAPA VALLEY

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 14.5 % BY VOL.

PH: 3.75 G/L

TA: 6.42

BARREL AGED: 18 MONTHS IN 45% NEW
FRENCH OAK BARRELS

PRODUCTION: 200 CASES

IN THE VINEYARD

The grapes for the Oakville Cabernet Sauvignon were sourced from a single vineyard at the corner of Oakville cross road. This knoll-top vineyard is home to young vines that are expertly maintained in exquisite well-drained, red and orange soil, and are arranged in the optimal layout for sun exposure and grape ripening maturity.

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 26 days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged for 18 months in 45% new French oak barrels. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Our 2011 Oakville Cabernet Sauvignon opens with bold aromas of blackberry and allspice accented nicely by subtle red fruit notes and sage. Displaying classic Oakville structure, this deliciously complex wine boasts flavors of black currant, rich vanilla, and pepper with hints of cocoa all culminating in a long, smooth finish. Pair this wine with pork tenderloin, filet mignon, or mushroom stroganoff.