

# LINKED

*Vineyards*

## 2011 KNIGHTS VALLEY CABERNET SAUVIGNON

Walt Disney said “It’s kind of fun to do the impossible.” For many, 2011 was an impossibly hard vintage. For Linked, it was a chance to show how good this vineyard and this team really are. With late bud break, a cool summer and rain whenever it wasn’t wanted, the vineyard required a lot of TLC. Drew did a little extra fruit thinning to make sure things had a chance to ripen, additional leaf removal to give the grapes just the right amount of sunshine, and VERY selective picking. Then Luc worked his magic, sorting the grapes both mechanically AND by hand, bringing out the beauty of this vineyard and showing his mastery of the art and science of winemaking.



The reward is a wine that is deep, rich and complex. At first glance, the wine’s color is strikingly dark and intense. The nose reveals a medley of aromas. Red fruits and blackberries intermingle with bits of cocoa, allspice, and bay. The flavor shows another level of complexity and sheer joy in a glass. Notes of olallieberry, blackberry and dark plum are interspersed with hints of vanilla bean, violet, nutmeg and star anise. The tannins are lithe and effortless. Soft, round, seductive, the finish lingers on the tongue. While this wine can be cellared for a decade or more, why put it away? It’s so deliciously drinkable now!

### *Wine*

Winemaker: Luc Morlet  
Harvested: October 27th by hand in small lugs at 25.9° brix  
Composition: 100% Estate Cabernet Sauvignon  
Fermentation: Native yeast in small tanks and puncheons  
Aged: 16 months in French oak from artisan coopers  
Bottled: May 31st, 2013, Unfiltered and Unfined  
Alcohol: 15.2%  
Production: 121 cases

### *Vineyard*

Planted: 2000, Clone 337 on 110R Rootstock  
Elevation: 1,050 – 1,250 feet  
Soil: Rocky Volcanic, Rhyolitic, Laniger Loam  
Exposure: Western Facing, 30-50% Slopes  
Appellation: Knights Valley, Sonoma County

