

2011 CABERNET SAUVIGNON – ESTATE

The fruit for our 2011 Cabernet Sauvignon was selected from three of our estate vineyards in Paso Robles. It was handpicked in the early morning and sorted to ensure quality and uniformity of ripeness. Afterwards, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. Pump-overs took place regularly to enhance color and help extract tannins from the skin. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging. Before bottling, we blended in some Petit Verdot from our Huerhuero Vineyard to enhance the mouthfeel and structure of the wine.

TASTING NOTES

Color: Garnet

Aroma: Cassis and dark currants with hints of licorice and fine tobacco

Taste: Medium-bodied; smooth tannins and a balanced finish

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2019

Store in dark dry place at 55° – 65° F

Pairing suggestions: Flank steak, braised beef, hearty dishes or pasta with mushrooms

TECHNICAL NOTES

| Harvest date | Brix ^o | Vineyard | Blend | |
|---------------------|-------------------|----------------|--------------------|-----|
| 10.31.11 – 11.10.11 | 25.1 | Huerhuero | Cabernet Sauvignon | 64% |
| | | Huerhuero | Petit Verdot | 24% |
| | | Creston Valley | Cabernet Sauvignon | 8% |
| | | Jardine | Cabernet Sauvignon | 4% |

Aging: 18 months in French oak barrels

Bottling date: 06.05.13 – 6.11.13

Release date: 05.16.14

Cases produced: 6,375

Alcohol: 13.3%

pH: 3.88

Total acidity: 5.9 g/L



Kevin Willenborg

Kevin Willenborg, Winemaker

An elegant, well balanced Cabernet Sauvignon