

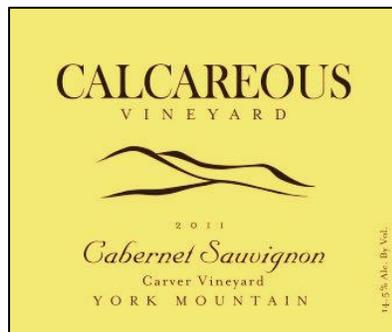
CALCAREOUS VINEYARD



Cabernet Sauvignon

2011

Carver Vineyard – York Mountain



Comments

The 2011 York Mountain Cabernet displays a deep purple color in the glass, and shows off a surprisingly perfumed nose. The full Cabernet spectrum of tar, earth, cedar, leather, plum, and blackberry fill an extremely complex aroma. The cool 2011 vintage shows off in the restrained fruit and simply massive acid and tannin. This is a wine that will taste young for quite some time and age extremely well. The complexity of the intricate flavors will only increase over the next 10-18 years.

Vineyards

Located at the peak of the Santa Lucia Mountains, the York Mountain AVA, perfectly combines the warmth of Paso Robles with a greater proximity to the Pacific Ocean which provides ample cooling to allow for a long ripening process. The Carver Vineyard was planted in 1968, and is one of the area's most renowned sources of Cabernet. These old head trained vines are fully mature and produce astounding fruit.

Winemaker Notes

The fruit was handpicked and cluster sorted before de-stemming. The fruit was gravity fed,

Blend	95% Cabernet Sauvignon, 5% Cabernet Franc
Harvest	November 18-27
TA	6.93 g/L
Alcohol	14.5%
Cooperage	20% French Orion, 20% French Cavin, 60% Neutral French
Aging	32 Months
Production	420 Cases

uncrushed, into 2-ton open top stainless fermenters. The berries were cold soaked under CO₂ for 5 days to allow for color extractions. The tanks were allowed to warm and fermentation begun. The cap was punched down 2 times daily. Every other day a full delastage, the removal of all the juice to allow gravity pressing of the fruit to gently release more juice, was performed. After 28 days, the juice was pressed off the skins and settled in tank for 3 days to remove excess

phenolics from the extended maceration. From here, the wine was allowed to finish malo-lactic fermentation in barrel. It was only racked once, allowing the sur lie aging to develop richness and body over a long 32 months in barrel. Bottled unfiltered with only course filtration to remove lees at the last possible moment. This wine was made with the idea of embracing the cooler than usual 2011 vintage, thus producing a wine full of bright acidity, full tannins and complexity of fruit components.