

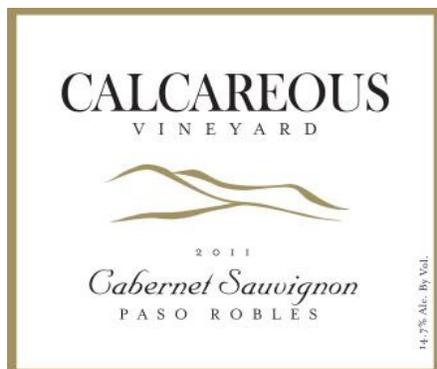
CALCAREOUS VINEYARD



Cabernet Sauvignon

2011

Calcareous Vineyard – Paso Robles



Comments

The dark opaque ruby color gives a good indication of the level of extraction achieved in this wine. The nose is heavy with dark fruits and essential oil of spring flowers. This is followed by strong varietal flavors of dark chocolate, cassis and spice. Full, round tannins produce the trademark a rich chalky finish that our soil imparts on the wine. While very rewarding to drink now, will easily cellar for up to twelve additional years.

Vineyards

This is our 3rd release of a single varietal Cabernet Sauvignon from our Estate Calcareous Vineyard. This wine is almost entirely from our Block 2 planting, the highest and largest block in the vineyard. The top of our mountain is less steep, which has allowed for the creation of a slight amount of top soil. This captures a bit more moisture and nutrients than the hill side Rhone plantings, making it a more suitable home for Cabernet and the smaller plantings of Merlot and Cab Franc. The bedrock below is still limestone rich though, and perhaps not other varietal showcases the impressive blend of ripeness and acid as does our Cabernet

Winemaker Notes

The fruit was handpicked and cluster sorted before de-stemming. The fruit was moved

Blend	93% Cabernet Sauvignon, 4% Cabernet Franc, 3% Merlot
Harvest	October 27-November 14
Avg Brix	25.4
pH	3.39
TA	7.4 g/L
Cooperage	20% French Orion, 20% American Nadalie, 60% Neutral French
Aging	31 Months
Production	370 Cases

uncrushed into 3-ton open stainless fermenters. The berries were cold soaked under CO₂ for 6 days to allow for color extractions. The tanks were allowed to warm and fermentation begun. The cap was punched down 2 times daily as well as a daily pump over to add oxygen. The cooler 2011 vintage provided much more intense tannin and acid, thus the maceration was cut a bit shorter than usual to prevent aggressive flavors from getting into the wine. After 21 days, the juice was pressed off the

skins and rough racked into barrels. The barrels were only racked one time, after completion of malo-lactic fermentation. The wine was aged in a blend of 20% French Orion and 20% American Nadalie new oak. The remaining cooperage was neutral used oak, and was allowed to mature in the cellar for 31 months. The wine was bottled unfiltered with only a course filtration.