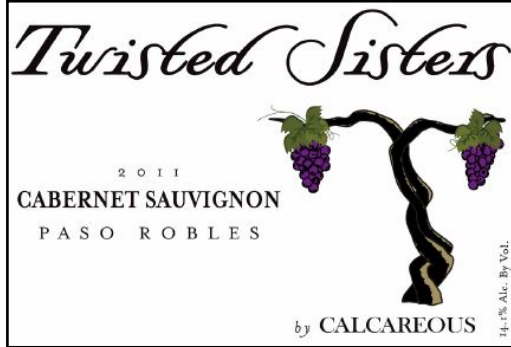


# Twisted Sisters



*Variety:* Cabernet Sauvignon

*Vintage:* 2011

*Appellation:* Paso Robles

*Production:* 1920 cases

## *Tasting Notes*

Aromas of cocoa and minerals are the tell tale signs of fruit from the Calcareous Vineyard. The upfront fruit is full and round, while the tannins in the mid-palate are dense and full of red fruit like pomegranates and cranberry. Darker flavors like plum and cherry and a hint of toasted oak are more prominent in the lingering finish. This is a full bodied Cabernet that should be paired with a well marbled Rib-eye or Porterhouse steak for a perfect balance.

## *Growing Season*

2011 was a great vintage for Bordeaux varieties in Paso Robles. Ample rainfall and cooler than normal temperatures allowed the Cabernet plenty of time to ripen on the vine without going over the top. Cabernet generally likes temperatures a bit more mild than Syrah or Zinfandel, thus in hot years you can lose tannic structure and varietal character. Not so in 2011, a great vintage for Cabernet in Paso Robles.

## *Vineyards*

Starting in 2008, we designated a part of our estate Cabernet plantings to be the basis of our yearly Twisted Sisters Cabernet Sauvignon. This section consists of the top rows of our plantings. This section of the vineyard is a bit warmer and ripens earlier than the bottom of the vineyard. This creates a Cabernet with soft tannins and a rich full body.

## *Winemaker Notes*

These grapes were hand harvested on November 18<sup>th</sup>, 2011. They were de-stemmed and hand sorted into 2.5 ton fermenters. After 5 days of soaking at 40 degrees, the must was warmed and fermented with yeast D80. We use a routine of three punch downs a day with the occasional pump over to give the hard working yeast some oxygen to finish their job. Upon completion of primary fermentation, the ferments are pressed out and barrel aged in a mix of French and American Oak, 30% of which is new.

## *Technical Notes*

Alcohol: 14.1%

Brix: 25.3

pH: 3.46

TA: 6.39