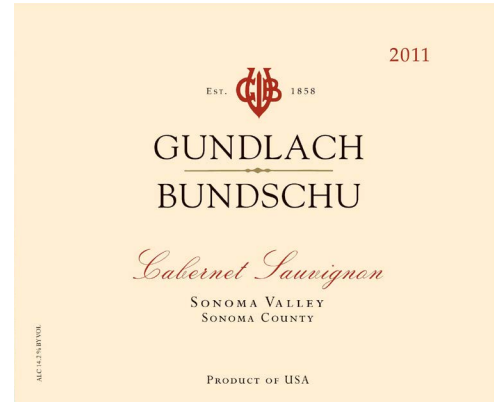




2011 CABERNET SAUVIGNON, SONOMA VALLEY

VINEYARD

- Sourced primarily from the Bundschu family's 150+year-old Rhinefarm Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay.
- Terrain above 150 ft elevation is dominated by Arrowhead Mountain and features steep southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure.
- A portion sourced from slightly warmer, high elevation sites adds weight to the midpalate.



WINEMAKING & ANALYSES

- Five day cold soak before fermentations with indigenous & D254 yeast strains. 28-32 days maceration.
- Extraction through gentle pumpovers tailored by lot, using louvers and screens to eliminate pumping skins and seeds.
- Eighteen months in 100% French oak, 45% new. Thin stave, tight grain. Primary coopers Vicard, Taransaud & Ermitage.
- 90% Cabernet Sauvignon, 4% Petit Verdot, 3% Cabernet Franc, 3% Malbec
- 14.2% alcohol. TA 0.57g/100ml. pH 3.83
- 2,508 cases produced. Suggested retail price \$40. Released April 2014.

WINEMAKER TASTING NOTES

Generous aromas of blackberry, currants, dried lavender and tea leaf. Opulent flavors of juicy blackberries, dark chocolate and roast coffee bean are lush and polished, with smooth ripe tannins and balancing acidity giving the wine excellent weight and exceptional length. Smooth and finessed, elegant and supple yet concentrated and intense. Delicious upon release; optimal cellaring time 5 to 15 years from vintage.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

