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:** 10.31.11 – 11.10.11
- **Brix:** 25.1
- **Vineyard:**
  - Huerhuero
  - Huerhuero
  - Creston Valley
  - Jardine
- **Blend:**
  - Cabernet Sauvignon: 64%
  - Petit Verdot: 24%
  - Cabernet Sauvignon: 8%
  - 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, Winemaker

*An elegant, well balanced Cabernet Sauvignon*