



2011 CRU CABERNET SAUVIGNON

Harvest Dates

October 13 – November 1, 2011

Barrel Age

18 months in French Oak, 55% new

Cooperage

Taransaud, “O”, Demptos, Saury, Ermitage

Blend

82% Cabernet Sauvignon, 6% Petite Verdot, 5% Merlot, 4% Cabernet Franc, 3% Malbec

Bottling Date

May 1, 2013

Alcohol

14.8%

Release Date

Fall 2013

“It’s all about making the wine in the vineyard” is how Keith Emerson, Director of Winemaking at Vineyard 29, describes the philosophy behind making our Cru Cabernet Sauvignon. Everything from site selection, crop yield, and picking decisions are made with the final blend in mind. This is deliberate, detail-oriented winemaking resulting in an elegantly composed wine that depicts the best of Napa Valley Cabernet Sauvignon.

Our 2011 Cru Cabernet offers deeply saturated ruby and purple hues that promise to please the eye as greatly as the palate. Expressive aromas of blackberry, mountain sage, rose petal, and sandalwood emerge from the glass after gentle swirling. Lush, clean and precise, the palate abounds with expansive layers of bergamot, brambly black fruits, a touch of red cassis and dusty cocoa powder. Stunning in mouth-feel, this richly textured wine delivers velvety, palate-coating richness that carries through an endless finish. Sound acidity and fine grain tannins allow for graceful aging without delaying satisfaction and early enjoyment of this polished, supple wine. Enjoyable now or over the next 10 to 12 years.

Cases Produced: 4562

Retail Price: \$54 ~ 750ml

CRU Club Price: \$460.08 ~ case