2011 Vine Hill Ranch Cabernet Sauvignon
Napa Valley

Vineyards
Our Vine Hill Ranch Cabernet Sauvignon comes from four special blocks of vines – each planted to a
different clone – in the acclaimed Vine Hill Ranch in Napa Valley’s gently sloping western benchlands
near Oakville. We have purchased these grapes for over 30 years, and they have consistently produced
superb, long-lived wines. Each block is hand-harvested separately at night to preserve the fruit’s fresh,
pure character, and fermented and barrel-aged separately. After assessing the distinctive personality of
each lot, we blend them together to forge a uniquely complex and harmonious wine that speaks
eloquenty of its provenance.

Vintage 2011
2011 was a challenging vintage. The year began with a wet winter and spring, followed by atypically
cool summer weather and several October rainstorms. Not surprisingly, Napa Valley’s grapes took a long
time to ripen, resulting in a prolonged harvest. To address the situation, we thinned fruit from our vines
to ensure full ripening of the remaining clusters, and sorted meticulously through the grapes at our winery
so that only the best berries were sent to the crusher. This reduced our red wine production for the year,
but achieved our goal of making characteristically intense, beautifully structured cabernet sauvignons.

Winemaking
Cakebread Cellars winemaker Julianne Laks employs traditional artisan winemaking techniques to
maximize the extraction of color, flavor and tannin from our Vine Hill Ranch fruit. After the grapes are
crushed, the juice from each lot is cold-soaked for 48 hours prior to initiating fermentation with a cultured
French yeast strain that enhances texture, depth and intensity. Once fermentation completes, the wines
enjoy an extended maceration on their skins – 4 to 5 weeks for the 2011 vintage – to further extract color
and flavor while softening tannins. The 2011 Vine Hill Cabernet Sauvignon spent 19 months in French
oak barrels, 50% new, before bottling in July, 2013.

Tasting Notes
Distinctively high-toned, concentrated and complex aromas of earthy black fruits, violets, slate, dark
chocolate and spice characterize the nose of our 2011 Vine Hill Cabernet Sauvignon. Deep, dense and
powerful on the firmly structured palate, the wine’s intense, dramatically concentrated blackcurrant,
blackberry, dark plum and mineral flavors are bolstered by firm, yet refined tannins and balanced acidity,
leading to a long, savory finish accented by earth, mineral, chocolate and toasted oak tones.

Grape varieties: 100% Cabernet Sauvignon
Alcohol: 13.7%
Vineyards: 100% Vine Hill Ranch, Oakville
Total acidity: 0.61 g/100 ml
Harvest dates: October 25-26, 2011 pH: 3.63
Fermentation: 100% in stainless steel Bottled: July, 2013
Barrel aging: 19 months in French oak, 50% new
Winemaker: Julianne Laks