

# Cakebread Cellars



## 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 eloquently 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

**Vineyards:** 100% Vine Hill Ranch, Oakville

**Harvest dates:** October 25-26, 2011

**Fermentation:** 100% in stainless steel

**Barrel aging:** 19 months in French oak, 50% new

**Alcohol:** 13.7%

**Total acidity:** 0.61 g/100 ml

**pH:** 3.63

**Bottled:** July, 2013

**Winemaker:** Julianne Laks