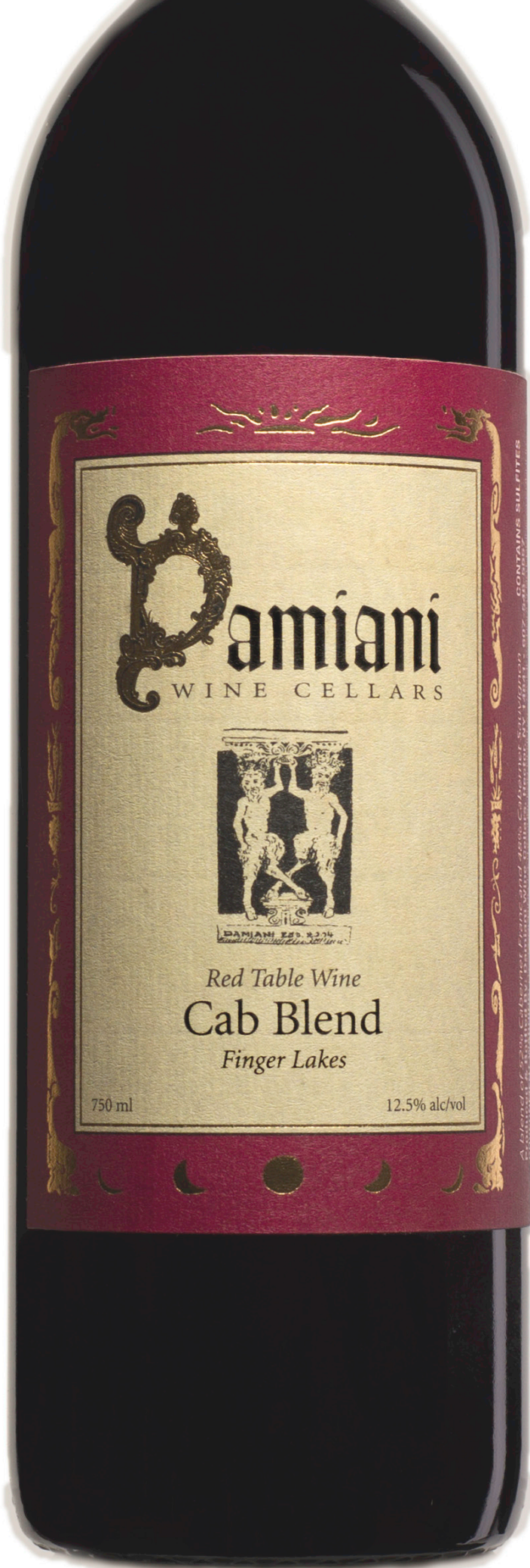


2011 CAB BLEND



VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the risky challenge of harvesting before the grapes took on too much water - a challenge we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

WINEMAKING

Blend: 52% Cabernet Franc & 48% Cabernet Sauvignon
Total Acidity: 6.45 g/L pH: 3.46
Alcohol: 12.5% Cases Produced: 504
Bottling Date: 9/5/12

OAK PROGRAM

Aged for 8 months in neutral French & American oak barrels.

TASTING NOTES & FOOD PAIRING

Aromatics of cranberries and red cherries float above a slight earthiness. Medium-bodied with plum and vanilla on the palate leading to an herbed finish. Roasted beets over a bed of greens or eggplant parmesan are perfect pairings for our Cab Blend.