

FOG CATCHER

NINER WINE ESTATES



VINEYARD

The name of this wine refers to the fog that our grapes experience in the mornings, especially in the latter part of the growing season, post-veraison. By “catching the fog” each morning, the grapes warm up slowly each day, allowing our winemaker to keep them on the vines longer and the flavors to develop further before the harvest. Fog Catcher represents the pinnacle of what we can do in our vineyards and winery. We begin by selecting fruit from the top Bordeaux blocks in our vineyards. From there each varietal is fermented and barrel aged separately. After 18 months in barrel, our winemaking team revisits the barrels and creates Fog Catcher, which returns to barrel for another 9 months to achieve a level of cohesion and melding of flavors that isn’t possible from simple post aging blending.

IN THE WINERY

A hallmark of a great wine is the unfolding of layers that happens as it sits in your glass. Immediately after pouring, this wine is bright and full of blackberry and cherry notes tamed by a bite of savory fennel. Swirl in your glass and sassafrilla notes emerge, integrating with soft vanilla as the wine unfolds. The palate is simply elegant; with a silken mouthfeel and tannins that are very much alive after being cellared in barrel for 27 months and in bottle for 2 years. We highly recommend decanting this wine and watching the layers reveal themselves.

VINTAGE	2011
BLEND	23% Cabernet Sauvignon, 20% Cabernet Franc, 19% Carmenere, 19% Malbec, 10% Petit Verdot, 9% Merlot
WINEMAKER	Patrick Muran
CLONES	337, 327, 400, 595, 8, 1
VINEYARD	71% Heart Hill, 29% Bootjack Ranch
AVERAGE BRIX	26.1°
pH/TA	3.6/6.5 g/L
ALCOHOL	14.6%
AVERAGE YIELD	1.3 tons/acre
BARREL AGING	27 months
COOPERAGE	70% New French Oak