

# **2011 ESTATE CABERNET SAUVIGNON**

## PASO ROBLES ESTATE GROWN AND BOTTLED

WINEMAKERS Patrick Muran Amanda Cramer

**CLONES** 4, 337, 35

**ROOTSTOCK** 5BB, 110R, 101-14

HARVEST DATES October 21- November 2, 2011

> AVERAGE BRIX 25.5°

AVERAGE YIELDS 0.87 tons/acre

> **pH / TA** 3.5/ 6.8 g/L

ALCOHOL 14.3%

BLEND 85% Cabernet Sauvignon, 5% Merlot, 4% Syrah, 4% Petite Sirah, 2% Malbec

COOPERAGE French, Hungarian, American 33% New Oak

> BARREL AGING 18 months

CASES PRODUCED 2,400

> RETAIL PRICE \$35



## SITE

The grapes for this wine were grown at Bootjack Ranch. Sprawled out on the eastern side of Paso Robles, Bootjack Ranch was once ancient seabed, and has two distinct sections: flats of high lime content loam (calcareous soil) and hills of welldrained, sandy loam. Over time we've learned that grapes from this vineyard are better left unconstrained, which results in wines that are driven by the soil and the sun instead of the heavy hand of the winemaker.

#### IN THE VINEYARD

The 2011 growing season started with bud-break in mid-March, but an early April frost resulted in crop devastation. Primary shoots were damaged, and vines pushed out secondary shoots resulting in a lighter grape crop. Harvest was delayed by 2 to 3 weeks compared to most years, wrapping up the first week of November.

#### **IN THE WINERY**

The grapes were hand-picked at night and delivered to our LEED-certified winery. Upon arrival the fruit was whole cluster-sorted, destemmed and sorted a second time to remove any additional unwanted material. The berries were lightly crushed and delivered to tank using gravity. Once sugar-dry the wine was moved to barrel where it aged for eighteen months in a combination of French, Hungarian and American oak.

### **TASTING NOTES**

This wine opens up with distinctive aromas of fresh black cherry, fresh herbs and dried clove. On the palate, the complex dark fruit flavors are balanced with the roundness of well-integrated oak and a crisp finish. Upon release the wine will benefit from decanting, and will develop into a more expressive palate with cellaring.