

## 2011 Estate Élu Napa Valley Red Wine

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### *Winemaker's Notes:*

This estate red blend presents with attractive red and purple colors in the glass. Aromas of blackberry and anise, milk chocolate and notes of toasted vanillin barrel join together in an elegant bouquet. A pleasantly complex array of flavors mingle on the palate, including black cherry, black plum and cola, with notes of smoky oak, dark mocha, and a dusty sense of terroir. This is an elegant blend with a round and supple approach.

### *Growing Season:*

The year started with very cold conditions and high rainfall. Winter was said to have the fourth highest rainfall in 40 years. Spring moved temperatures up into the 70s, with late May bringing more rain. June began with significant rainfall during flowering, reducing crop yield. The summer provided good sunshine, although it was cooler than summer's past. Late August and September were warm and encouraged good ripening.

### *Winemaking:*

The fruit was hand harvested in the cool morning hours and brought to the winery in half ton bins. At the winery, the clusters were sorted using a double sorting system. First, the clusters were sorted by hand. The fruit then ran through a small destemmer that removed stems from the grapes and dropped the fruit onto the sorting tray. Finally, we hand-sorted the individual berries to ensure that the most ideal grapes were chosen. These berries were delivered into a small open top fermenter where there was a brief period of resting on skins. Warm fermentation temperatures were encouraged along with gentle pneumatic punch downs to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 21 months of maturation.

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<b>Appellation</b>	Napa Valley
<b>Vineyard</b>	Rutherford Estate Vineyard Dollarhide Estate Vineyard
<b>Variety/Blend</b>	73% Cabernet Sauvignon 21% Merlot 3% Petit Verdot 3% Malbec
<b>Oak Maturation</b>	100% French oak (85% new) for 21 months
<b>pH</b>	3.42
<b>T. Acidity</b>	6.8 g/L
<b>Residual Sugar</b>	< 0.1%
<b>Alcohol</b>	13.5%
<b>Harvest Dates</b>	October 22 – November 1, 2011
<b>Bottling Date</b>	August 31, 2013
<b>Case Production</b>	626 cases
<b>Suggested Retail Price</b>	\$75.00