



G R A T O N C E L L A R S
C A L I F O R N I A
C A B E R N E T S A U V I G N O N
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W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for our wine were harvested from California's cooler coastal climate vineyards, primarily the cooler growing areas of the San Joaquin Valley and Sacramento River Delta. In these areas, warm days allow the grapes to ripen with complexity and richness of flavor, while cool nights preserve the grapes' crisp acidity.

Appellation: 100% California

• V I N T A G E •

While the 2011 growing season was challenging for growers in many areas, California's San Joaquin Valley and Delta growing regions experienced outstanding growing conditions. An April frost caused shatter in some areas, reducing crop yields. The cool than normal weather extended the growing season, with most of the region's grapes harvested before the October rains, resulting in grapes with excellent flavor development and maturity. Wines from 2011 tend to display ripe fruit aromas and flavor, richness, and balanced acidity.

Wine analysis: 0.56% total acid, 3.70% pH and 13.8% alcohol, by volume

• W I N E M A K I N G •

Grapes for this wine were handled gently to minimize bitterness and fermented warm to maximize color and flavor extraction. The firm structure of the Cabernet was tempered with Petite Sirah, which adds richness and structure. The wine was aged for up to one year in new and used American and French oak.

Varietal blend 98% Cabernet Sauvignon, 2% Petite Sirah

• W I N E M A K E R ' S N O T E S •

Our Cabernet is a dark crimson color, with ripe berry and plum aromas, accented by toasty oak and vanilla. The wine's crispness is balanced by rich, round flavors on the finish. Suggested pairings: Marinated flank steak grilled with garlic and onions, beef kabobs or wood-fire pizza with wild mushrooms and herbs.