



2011 SPRING MOUNTAIN CABERNET SAUVIGNON

ABOUT THIS WINE Terroir, the French term for a sense of place that establishes a wine's unique identity, is the perfect concept to describe the qualities of Spring Mountain Cabernet Sauvignons. Our Spring Mountain Cabernet displays the mountain's special blue notes – blueberry, boysenberry and exotic plum fruits – that are so distinctive to Cabernets grown on its slopes. We are fortunate to obtain a tiny amount of this exquisite fruit to create a wine with great weight, structure and velvety texture.

VINEYARD The Crowley vineyard is a close fit for our mountain Cabernet portfolio from the highest elevations of Napa Valley. Overlooking St. Helena from its perch at 2,000 feet, this vineyard's rocky volcanic soil, varied hillside exposures, and moderate climate produce densely concentrated winegrapes. The mountain is cooled by afternoon breezes from the nearby Pacific Ocean, creating moderate daytime temperatures and cooler nights that allow grapes to ripen slowly without pushing high alcohol and sugars.

VINTAGE 2011 was cold and wet in the spring, cool in the summer, and cold and wet at harvest. With long hang times, a short crop, and well drained soils, the 2011 vintage wines are an expression of growing site more so than in riper years. By refusing to panic and allowing the fruit to rest on the vine, we were rewarded with a gorgeous Indian summer in early November that pushed the fruit to ripeness. The beauty of the small yields and the unusual vintage is the gift of site expression

SEEK OUT ... if you are a night owl. You love dark suspenseful movies. You love dark comedies. You love dark chocolate. You love DARK Cabernet. The darker the better.

AVOID ... if American Oak makes you happy. You drink decaf coffee before 9 PM.

Blend: 100% Cabernet Sauvignon
Cases Produced: 518
Harvest dates: Oct 29-Nov 1, 2011
Average sugar: 25.4° Brix
TA: 5.6g/L | pH: 3.76

Alcohol: 14.7%
Barrel Aging: 18 months in Chateau-style French oak;
80% new. Unfiltered and unfined.
Bottling Date: April 26, 2013
Price: CA SRP \$70.00

