



Martin Ray

VINEYARDS AND WINERY

2011 RESERVE STAGS LEAP DISTRICT CABERNET SAUVIGNON

THE VINEYARDS

We sourced our 2011 Reserve Stags Leap District Cabernet Sauvignon from a collection of tiny vineyard blocks encompassing several row orientations and slopes, all carefully planted to optimize sun exposure. The soil in the Stags Leap District is composed of old river sediment that created a unique blend of loams with a clay-like consistency. This soil allows the vines to retain less water, which produces low yields with great intensity and flavor.

VINTAGE NOTES

A long, rainy spring that postponed the normal growing season made 2011 a challenging vintage. When summer finally arrived, temperatures rarely rose above 90 degrees, stalling ripening even more. Fortunately, September ushered in a warm Indian summer and our Cabernet Sauvignon reached peak ripeness late in the season, which resulted in intensely flavored fruit with balanced acidity.

WINEMAKING NOTES

After being harvested and sorted by hand, we fermented the grapes in small open-top tanks for two weeks at warmer temperatures to maximize extraction. This heated maceration technique helps to soften harsh tannins and gives the wine its characteristic lush mouthfeel. We aged the wine for 26 months in a combination of new and neutral French oak barrels.

TASTING NOTES

Curry, sandalwood, fresh tobacco leaves and cocoa powder come through on the nose, with the broad, sweeping mid-palate giving way to mixed blue, red and black fruit. A perfect example of what makes the Stags Leap District so special.

Varietal Mix

90% Cabernet Sauvignon
6% Cabernet Franc
4% Merlot

Appellation

Stags Leap District

Vineyards

Stags Leap District

Release dates

March 2014

Alcohol: 14.8%

pH: 3.82

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