



2011 TENCH VINEYARD®

Cabernet Sauvignon, Oakville, Napa Valley



VINEYARD DESCRIPTION

The 43-acre Tench Vineyard is situated on the eastern edge of Oakville along the Silverado Trail. The area's red, rocky soils of clay and volcanic rock have produced many famous Napa Valley Cabernets. Nickel & Nickel produces Cabernet from just nine acres of this late-ripening vineyard with northwest exposure. The grapes rapidly develop color and flavor as temperatures rise and harvest approaches.

HARVEST NOTES

In 2011, cloud cover in the winter and early spring delayed the year's growing season, but above average rainfall filled the reservoirs. Bloom this year occurred in June, which is the latest on record. We farmed the vineyard as we normally do, opening up the canopy to offer speckled light without exposing the fruit to sunburn. A cool summer without any real heat spikes offered a slow ripening period, and the fruit looked beautiful on the vines. Without the extra heat, sugar levels remained low but the eastern exposure and the heat from the rocks in the soil helped to ripen the fruit. We harvested each block separately in mid-October to obtain the best flavors.

SENSORY EVALUATION

The 2011 Tench Vineyard Cabernet Sauvignon shows the most prominent fruit out of all our Cabernets from this vintage. It presents beautiful aromas and flavors of berry and blueberry – characteristics that define this special terroir – along with hints of mineral from the soil and vanilla from the French oak. This wine strikes a beautiful balance between fruit and structure, providing integrated, elegant tannins that make it approachable upon release.

APPELLATION

Oakville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(50% new, 50% once-used)

RELEASE DATE

September 2014

HARVEST DATES

October 15 - 20, 2011

SKIN CONTACT

8 - 10 days

TIME

17 months

FIRST VINTAGE

1999