



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

2011 Cabernet Sauvignon

VARIETAL PERCENTAGE: 97% Cabernet Sauvignon, 3% Merlot

AGE OF VINES AND SOIL TYPE: 20-28 year old vines planted in deep volcanic soils at a 2000' elevation

DATE PICKED: 10/12/11-11/15/11

AVERAGE HARVEST SUGAR: 26.5 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 12 days, 67-92 F

FERMENTATION CONTAINER/MACERATION: Open fermentation in small containers, punched down twice a day.

ANALYSIS AT BOTTLING

Alcohol: 13.4% pH: 3.74 TA: 5.80 g/L VA: 0.59 g/L R.S.: Dry

LENGTH/TYPE OF AGING: 32 months in 60 gal Oak barrels: 45% new French Oak, 55% 2-3 year old French Oak.

BOTTLED: May 2014

APPROXIMATE LIFESPAN (under proper cellar conditions): 20+ years.

CASES PRODUCED: 2,139 cases

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES: *The 2011 vintage started out with a very mild spring which continued into summer. The summer months were unusually cool until a heat wave in the early fall kicked harvest off. The pace of harvest was very relaxed, lasting over eight weeks from the start of white varieties to the last Cabernet berry. Because the growing season was so long, the vines achieved full phenolic maturity, giving the tannins a level of textural elegance unsurpassed in normal vintages. For our efforts, we have been rewarded with a rich, full-bodied Cabernet, deep in color. The nose of the wine is lively with essences of dark berries, plum, dark chocolate, and toasty oak. The sweet, supple entry crescendos into a deeply intense middle; followed by a pleasant, velvety, lingering finish.*

