

T E A D E R M A N V I N E Y A R D S

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

O A K V I L L E

2 0 1 1

T A S T I N G N O T E S

Teaderman Vineyards 2011 Cabernet Sauvignon comes from our Oakville estate in the heart of Napa Valley. The wine displays elegant deep plum and black raspberry character with attractive notes of black olive and thyme. Hints of tobacco and cedar, from aging in French oak, balance the refined fruit characters. The complex nose extends into a lively palate, and firm tannins impart the kind of structure that will allow this wine to age well for more than a decade. Enjoy with fire-roasted vegetables, pork medallions or rack of lamb.

100% Cabernet Sauvignon

V I N E Y A R D

We sourced this single-vineyard wine from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor, where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravel and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness early in the morning.

V I N T A G E

The 2011 growing season in Napa Valley was unusual, with a very wet winter and rains that continued into early summer. Cool temperatures prevailed through much of the season, and harvest was one of the latest on record. Grapes in Oakville, a slightly reduced crop, experienced slow, steady ripening. This rainy vintage produced intricate, restrained Cabernet Sauvignon wines. They're a departure from typical Oakville powerhouse Cabs, but they stand on their own as elegant expressions of terroir.

W I N E M A K I N G

Following very gentle crush, we fermented the grapes in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in-barrel; after racking it aged for 24 months in 40% new French oak barrels, softening tannins and developing rich complexity. We bottled the wine with minimal filtration, and allowed it to mature in bottle for another year prior to release.

Wine analysis: .58% total acid, 3.60 pH and 14.1% alcohol by volume

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 1 1

Varietal:

100% Cabernet Sauvignon

Aromas and Flavors:

Deep plum
Black raspberry
Black olive
Cedar and tobacco

Analysis:

Total acid: .58%
pH: 3.60
Residual Sugar: Dry
Alcohol: 14.1%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

The 2011 growing season in Napa Valley was unusual, with a very wet winter and rains that continued into early summer. Cool temperatures prevailed through much of the season, and harvest was one of the latest on record. Grapes in Oakville, a slightly reduced crop, experienced slow, steady ripening. This rainy vintage produced intricate, restrained Cabernet Sauvignon wines. They're a departure from typical Oakville powerhouse Cabs, but they stand on their own as elegant expressions of terroir.

WINEMAKING

Gentle crushing and destemming
Fermentation until dry in stainless steel tanks
100% malolactic fermentation in-barrel for roundness on palate
Barrel-aged 24 months in French oak (40% new)
Bottle aged 1 year prior to release

