

*Carménère*2011

Vintage:	Second
Composition:	100% Carménère
Clone:	2
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	18
Yield:	1.5 tons per acre
Average Vine Age:	9 years
Vintage Summary:	The 2011 vintage was considered the toughest vintage in decades. It was a cool growing season but mild. June rains produced shatter in late developing varieties and increased mildew pressure. Regularly alternating rain and heat spells during the ripening season produced high humidity and perfect conditions for botrytis. Fortunately, at Caldwell, we were able to utilize our full time vineyard crew, high quality standards and experience to wade through the challenges. The berry sizes were smaller with good flavor but soft skins.
Harvest Date:	October 31, 2011
Fermentation:	100% Barrel
Yeast:	Natural
ML:	Natural
Wood Origin:	100% French (Tronçais)
Ageing:	18 months in barrel
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Bottled on:	April 18, 2013
Winemaker's Tasting Notes:	An opulent nose of blackberry, ripe plum, violets, pencil shavings and fresh tobacco. A black cherry attack leads to a broad mouth of raspberry, black currant, black olive, leather, and fresh tea leaf. Melting dark chocolate tannins give way to a milk chocolate cherry finish.
Cellaring:	1 – 5 years
Production:	25 cases
Price:	\$95 / 750ml

