

2011 CALDWELL GOLD

ESTATE GROWN

Vintage:	Seventh
Composition:	100% Carbernet Sauvignon
Clone:	169, 337, 191, 341, 338
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	9, 15, 16, 18
Yield:	2.0 tons per acre
Average Vine Age:	16 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 29 – November 2, 2011
Fermentation:	100% Barrel
Yeast:	Natural
ML:	Natural
Wood Origin:	100% French (Troncais, Bertranges, Jupilles)
Ageing:	18 months in barrel
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Bottled on:	April 18, 2013
Winemaker's Tasting Notes:	A perfumed nose of black currant, raspberry, huckleberry, vanilla, rose petals, and cigar box. A blackberry attack leads to a full mouth of black cherry, red currant, Santa Rosa plum, loganberry, soy, and granite. Smooth, milk chocolate tannins give way to a vanilla, caramel and mocha finish.
Cellaring:	1 – 9 years
Production:	173 cases
Price:	\$165 / 750ml