

ACUMEN

Napa Valley

2011 RED WINE

VINTAGE NOTES

What began with a wet winter and spring continued with rainfall into mid-June. On the Valley floor this resulted in poor fruit set, but on Atlas Peak the bloom was a few weeks later and we were spared the shatter that plagued our friends. Milder weather continued through the somewhat cool summer season with very few high heat spikes. Our vineyard team managed more open vine canopies to ensure sunlight, warmth and good air circulation around the grape clusters. The final three months of ripening gave us very good degree days leading to excellent accumulation of sugar and ripening of the polyphenols.

WINEMAKER NOTES FROM DENIS MALBEC

For me 2011, is a winemaker kind of vintage. The winemakers who were listening to the specifics of Mother Nature early in the season, not cropping too much, de-leafing early enough to allow air-flow and selecting a lot during harvest have produced pretty wines, with more minerality than usual, good fruitiness and aromatic density, great elegance and balance. It is one of these vintages allowing wine connoisseurs to sense the taste of the different terroirs of the Napa Valley, and not just the usual upfront, full-bodied fruit-bomb wines. The 2011 will certainly find advocates among the real wine lovers, not only to drink earlier as these wines are already showing well, but also for some cellar aging.

TASTING NOTES

Aromas of violets, dark cocoa powder and espresso with rich flavors of fresh cassis, juicy black cherries, and hints of cedar, forest floor, and blackberry leaves. This multi-faceted aromatic profile leads to a very round mouth feel framed by nice acidity and big silky tannins which confer an attractive energy to this food-friendly red blend.

STATISTICS

18 months in 100% French Oak, 72% new
80% Cabernet Sauvignon, 15% Syrah, 5% Tempranillo
14.3% ABV
810 cases produced

