



## **2011 ADAMVS Cabernet Sauvignon VINTAGE**

In 2011 the challenges in the vineyard reaped great rewards in the winery. Our 2011 growing season began with a wet winter and spring which continued into June. Cooler than average temperatures delayed vine development in the vineyard. Two small rain events in October postponed harvest which was followed by warm sunny days. Our high elevation, volcanic mountain site, is planted on the hillside which has great airflow and well drained soils that allowed our fruit to hang well into the end of October.

### **SENSORY**

Our 2011 ADAMVS has wonderful texture with a silky tannin structure and great length on the palate. The benefit of the cooler growing season helped preserve the freshness and flavors in the fruit. The ADAMVS is deeply aromatic with gorgeous notes of Provencal herbs, crushed rocks and notes of tobacco with a fresh menthol lift that captures the essence of our mountain terroir.

### **TECHNICAL**

Appellation: Howell Mountain Estate, Napa Valley

Harvest Dates: Oct 19 – Nov 2, 2011

Fermentation: 30-35 days fermentation and maceration in stainless steel tanks and French oak barrels  
Barrel Aging: 21 months, 100% French Oak, 100% new

Bottling Date: July 2013

Release Date: November 2015

Alc: 14.6%