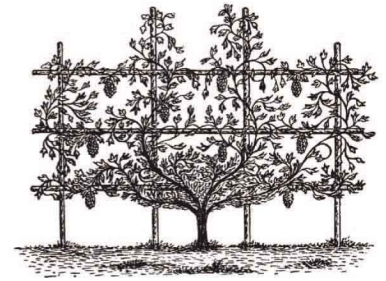




2011 Spitfire Cabernet Sauvignon, Oakville Technical Sheet



Spitfire

Harvest Notes

2011 saw another long, cool summer that allowed the Oakville fruit to ripen with wonderful flavors at reduced sugars. This was probably the most ideal Napa Valley summer we've experienced in over 10 years. Unfortunately, what most people will remember 2011 for is the six inches of rain that fell during the first week of October. It caused rot in some varieties and ultimately brought the ripening process to a crawl. Although the situation was devastating for some wineries, our Cabernet blocks were untouched by rot. The low-tonnage vineyards achieved perfectly balanced ripeness through the harvest and produced some fantastic wines.

Tasting Notes

The 2011 Spitfire is the very definition of good old American Cabernet. Enticing aromas of cherries and vanilla give way to ripe figs and plums, with notes of cedar and huckleberry. Two years in American oak have softened the palate, making this a very approachable Oakville red wine. There's a pleasantly savory characteristic that hints at roasted meat, salted beef, and miso seasoning. It's an intriguing counterpoint to the expected combination of rich, red-black fruits. Undoubtedly, this Spitfire will accompany many a steak, but its early drinkability suggests it's a great pairing for a wide variety of cuisines or even enjoyable on its own.

Winemaking Notes

The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, then cold-soaked for 24 hours, inoculated, and pumped over one to three times per day (depending on temperature and yeast activity). The wine was pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary fermentation and twice more before bottling during its two years in barrel. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Spitfire 2011 Facts:

Harvest Date:	October 3 rd – October 12 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	22 months 50% new American oak 50% neutral oak
Appellation:	Oakville, Napa Valley
Bottled:	August 8 th , 2013
Bottle Size:	750ml
Production:	630 cases
Alcohol:	12.8% by vol.
Total Acidity:	6.0g/L
pH:	3.65