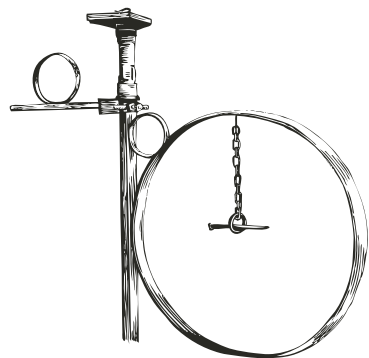


VILUKO

VINEYARDS



SONOMA COUNTY **2011** CABERNET SAUVIGNON

2011 Cabernet Sauvignon

Vintage Notes

The 2011 harvest was lighter and later than normal. A wet winter and a cool summer created fruit that developed delicious flavors earlier than usual and encouraged more elegant, approachable wines that expressed our terroir quite well.

Varietal Composition

100% Cabernet Sauvignon

Clonal Selection

7, 8, 337, 191, 341

Technical Data

Alcohol: 13.9%

TA: 5.6 g/L

pH: 3.65

Average Brix: 24.1 degrees (at harvest)

Release Notes

815 cases produced

Bottled on June 20, 2013

Released on November 12, 2014

Vineyard Notes The 2011 Viluko Vineyards Cabernet Sauvignon was made from a selection of 5 and 6 year old vines yielding less than two tons per acre. The fruit was hand harvested on two days in October, and was selected from 6 vineyard blocks. After hand sorting of clusters at the winery, the fruit was destemmed and allowed to soak on the skins for 4 days cold prior to a wild fermentation. The fermentation was pumped over twice daily, and allowed to macerate on the skins for an average of 58 days from crush to press. The wine was pressed into French oak barrels, 50% new, where it underwent malolactic fermentation and was aged for a total of 18 months before it was bottled unfiltered and unfiltered.

Tasting Notes The Cabernet Sauvignon represents the best block from our mountain vineyard. The bouquet invites with scents of red fruit, black cherry and tobacco. The wine is lively on the palate, with fresh flavors of currants and cherries, followed by tea, mint and spice. The cool growing season resulted in a wine of great balance and elegance.

Wine Maker Timothy Milos