



THREE STICKS



2011

Moon Mountain District Cabernet Sauvignon

VINEYARD NOTES

Fruit for our Moon Mountain Cabernet Sauvignon comes from three vineyard sources:

Bald Mountain: 1700' elevation, Northwest-West exposure, East-West row direction, Basaltic soils – Red Hill loam – Sonoma volcanic: this is classic vineyard soil. Non-irrigated, this vineyard is dry farmed relying only on annual rainfall, deep roots and the water holding capacity of the soil. Planted in 2002.

Bismark Ranch: 1800'-2200' elevation, South exposure, Northeast-Southwest row direction predominately with one block East-West. Rhyolitic tuff/Basaltic. Planted in 1998. We receive small amounts of Cabernet Sauvignon and Petit Verdot from Bismark. The Cabernet Sauvignon is lively and grippy with the Petit Verdot providing dark aromas and concentrated fruit to supplement the Cabernet's structure.

Mountain Terraces: 1200'-1750' elevation, South-Southwest exposure, East-West row direction. Rhyolitic/Basaltic soils. Planted in 1992. Mountain Terraces provides us with the core of the Cabernet Sauvignon used in this blend. This block is on a steeply terraced slope receiving all the benefits of the elements.

VINTAGE NOTES

2011: Following a wetter than normal winter, the 2011 vintage got off to a slow start with a cool, wet spring. Rain in early June interrupted "bloom" and "fruit set", and resulted in a very small crop. Summer was cool; a few days of mid-90° temperatures helped ripening in mid-September, only to be followed by a big, cold rainstorm in early October. The our typical Indian Summer finally arrived in late-October/early-November, which helped to finish the season. Despite the drama of this growing season, a small crop, long "hang-time" and meticulous winemaking produced outstanding quality wines for 2011.

TECHNICAL SPECS

APPELLATION:

Moon Mountain District, Sonoma County

VINEYARDS:

Bald Mountain, Bismark Ranch, Mountain Terraces

VARIETAL CONTENT:

75% Cabernet Sauvignon, 10% Cabernet Franc, 6% Malbec, 6% Petit Verdot, 3% Merlot

BARREL AGEING:

28 months

BARREL COMPOSITION:

100% French Oak, 48% New

FERMENTATION:

French Oak Barrels and Open Top Fermentors

PRODUCTION:

250 cases

HARVEST:

October 22nd, 26th, 28th, November 1st & 2nd

TOTAL ACIDITY (TA):

0.70g per 100ml

PH:

3.62

ALCOHOL CONTENT:

14.6%

WINEMAKER:

Don Van Staaveren

COOPERS:

Vicard, Taransaud

LENGTH OF FERMENTATION:

18 days