



## 2011 Tapteil Vineyard Reserve

- Case Production -** 80 cases produced
- Blend -** 62% Cabernet Sauvignon  
19% Merlot  
19% Cabernet Franc
- Analysis -** pH - 3.57      Total Acidity – 6.50g/L      Alcohol - 14.4%
- Cooperage -** Aged in 100% French oak, 50% new and 50% 2nd vintage barrels coopered from select forests of Boutes, Millet, Taransaud and Vicard for 22 months.
- Winemaking -** Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours, inoculated with a variety of yeasts, hand punched and pressed directly to barrel, where the wine finished both primary and secondary fermentations. The varietals were kept individual until blending at 12 months to create the Vineyard Reserve blend.
- Vintage -** A cold spring put the grapes way behind at bloom, continuing through set and veraison. A mild summer with weeks of ideal grape ripening conditions began to catch the fruit up but not enough to make a normal start to harvest. Harvest began 4 weeks later than normal but the weather was gorgeous and the first freeze didn't come until Thanksgiving, well after the finish of our harvest.
- Vineyard -** Tapteil Vineyard is located in the Red Mountain Appellation near the highest elevation and farthest northern point of the Appellation boundary. Tapteil is owned by Larry Pearson who diligently manages the grapes at this superior vineyard site.
- Appellation -** Red Mountain American Viticultural Area
- Release Date -** April 2016