



## 2011 Kelleher "Brix Vineyard" Cabernet Sauvignon

VARIETAL	100% Cabernet Savignon
APPELLATION	Oakville
VINEYARD DESIGNATION	Brix Vineyard
HARVEST DATE	11/02/2011
BOTTLING DATE	09/11/2013
RELEASE DATE	11/15/2015
VINEYARD NOTES	<ul><li>5.2 acres of Cabernet Sauvignon clone 7</li><li>4.1 acres of Cabernet Sauvignon clone 337</li><li>(Replanted in Spring 2010)</li></ul>
AGING	24 months in French Oak 50% New and 50% Once Used
ALCOHOL	14.5%
CASES PRODUCED	660

WINEMAKER Craig Becker

**TASTING NOTES** Our 2011 Kelleher "Brix Vineyard" Cabernet Sauvignon is the most approachable vintage we have offered on release. Aromas of crushed violets and crème de cassis mingle with roasted espresso and shaved dark chocolate. The palate adds sweet Bing cherry fruit with complex layers of cola, star anise, clove and porcini powder. The richly textured, creamy mouthfeel leads to soft, ripe tannins on the long finish. Drink now or let age for many years to come.

Grapes are cold-soaked in stainless steel tanks and then fermented with wild yeast. Once fermentation is complete, the wine is warmed up to 100 degrees and then pumped over once a day for five days. The tank is then drained over night and transferred to oak. The wine is lightly fined with 1 egg white per barrel.



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