



SEQUOIA GROVE
W I N E R Y

2011 RUTHERFORD BENCH RESERVE CABERNET SAUVIGNON

Red in color with bright notes of dust and red cherries moving into notes of caramel, toasted coconut and graham cracker. The palate is bright with layers of flavor starting with red fruit, developing into espresso and toast, and finishing with bright cherry, inviting another sip.

HARVEST & WINEMAKING

This is the first year that the fruit for this wine has come from our newest estate Tonella in Rutherford. The vineyard has been replanted and this is only the second harvest ever off of the new plantings of 10 different clones of Cabernet Sauvignon and two different clones of Cabernet Franc. The Cabernet Sauvignon was harvested October 18 - 24 at 24.9 and 25.0 Brix. The Cabernet Franc, Merlot, Petit Verdot and Malbec were harvested October 13 at 25.0 and 25.2 Brix. All of the fruit was picked by hand and then berry sorted before undergoing a 2-3 day cold soak. Each small lot was inoculated with one from an assortment of French yeast strains, with gentle pumpovers done 2-3 times per day. The wine was racked two times and aged in our underground cellar for 23 months before bottling in June 2013 and release in December 2014.

THE 2011 VINTAGE

2011 was a challenging vintage for Napa Valley, but it was no different than many typical European vintages, as a late and wet spring crawled into a cool summer. We finally got the heat we had been waiting for, only to play chicken with the rain in October. This was a vintage when it paid to know your producer, because only when the tide goes out do you see who is swimming naked. We are very lucky to work with some amazing, expert growers who did what it took to get fabulous quality in 2011. So while quantity overall was low, the fruit made for well-balanced wines with good intensity, structure and texture with a brightness of flavor.

PAIRING RECOMMENDATIONS

This complex wine pairs well with delicately prepared dishes with nuances of flavor. Wild mushroom risotto served with a high-quality, seared rib-eye that is still pink in the middle, and side of caramelized beets would pair nicely. This wine will age at least 15 years.

WINE STATS

Cases produced:	883
Alcohol:	14.4%
TA:	5.9 g/L
pH:	3.66
Blend:	86% Cabernet Sauvignon, 8% Cabernet Franc, 4% Merlot, 1% Malbec and 1% Petit Verdot
Appellation:	Napa Valley
Oak:	Aged 22 months in French oak, 75% new