



WINE STATISTICS

BLEND:	77% Cabernet Sauvignon (Rancho Salina & Horne Vineyards) 15% Merlot (Rancho Salina & Sangiacomo Vineyards) 8% Cabernet Franc (Rancho Salina Vineyard)
APPELLATION:	100% Sonoma Valley
HARVEST DATES:	September 26 th through October 26 th , 2011
SUGAR AT HARVEST:	24.1 degrees Brix average
FERMENTATION:	Up to 12 days in stainless steel rotary fermenter and punch down tanks
AGING / COOPERAGE:	67% aged in 1 to 3 year old French and American oak barrels; 33% aged in new French oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.61 g/100ml; pH =3.53
PRODUCTION:	219 cases (12 x 750ml); 8 cases (6 x 1.5L); 8 x 3 Liter; 4 x 6 Liter
RELEASE DATE:	January 1st, 2015
WINERY RETAIL:	\$50 per 750ml bottle, upon release

From 1973 to 1982, Walter Schug made some of the most memorable Cabernet Sauvignons and Bordeaux-style blends in California history as the founding winemaker for Joseph Phelps Vineyards. His own Bordeaux blend exhibits the same finesse, intensity and ability to age that have made his earlier wines valuable collector's items. Cabernet Sauvignon from the valley floor and Carneros Merlot compliment the well structured fruit from Rancho Salina, a volcanic soil vineyard high above the Sonoma Valley in the southern end of the Mayacamas Mountains. It has dense color and structure, bright aromas of violets and blueberries, and ripe fruit flavors reminiscent of cherries, chocolate and cassis. Well-integrated tannins, oak and acidity give it a rich texture and a long, elegant finish. It drinks well on release paired with rich meats and cheeses, and will reward cellaring for 10 or more years.