



Herb Lamb Vineyards 2011 HL Cabernet Sauvignon

Winemaking Notes

The 2011 HL Vineyards Cabernet Sauvignon is a restrained vintage in terms of ripeness and alcohol – more elegant and structured, instead of powerful, with softer tannins, higher acids and great balance. In the nose, there are red-fruit characters of dried cherry, currant and cranberry, with toasty, nutty and vanillin notes. In the mouth, the red fruits predominate, featuring red and black cherry with notes of plum, tobacco, cinnamon and spice. Hints of vanilla and roasted coffee linger with cherry and cocoa. There is a good after taste, with fine oak integration. The wine finishes clean and bright with mocha and black cherry overtones.

Winemaker Michael Trujillo says “2011 gave us pretty wines as opposed to powerful, overwhelming wines. They are fresh, clean and complex with focused acidity and lower pH, but lots of varietal expression. It was a very challenging vintage - a winemaker’s vintage. But it’s a sleeper vintage that will definitely improve with aeration or a year or two in the bottle.” This wine will pair beautifully with grilled salmon or roasted pork chops with a glaze or sweet, fruity chutney.



Vintage Notes

The 2011 vintage was the coolest and wettest on record; with the cold, damp spring and summer setting back the development of the vines two weeks or more. Unseasonable rainstorms came in June, August and again in September. In the vineyards, we dropped maturing bunches several times to thin the crop level and assure that what was left would fully ripen. We hoped for an extended Indian summer, but the constant early October rains pulled the final plug for any hope of extended hang-time, forcing us to harvest with less than ideal fruit maturity. In retrospect, we picked at sugar levels between 22.5 and 24 Brix, more reminiscent to the wines made in the 1980s than the more recent trends for super-ripe fruit.

In the winery, we were overly particular in our sorting at the crusher, and used saignée (or the bleeding off of juice in the tanks to concentrate the wine), and adjusted pump-overs to extract the ripe flavors and tannins.

Technical Data

Alcohol:	14.4%
Composition:	100% Cabernet Sauvignon
Appellation:	Napa Valley
Barrels:	80% New French Oak
Vineyards:	Herb Lamb Vineyard
Cases Produced:	300
Suggested Retail Price:	\$150.00