

2011 PIPEVINE CABERNET SAUVIGNON

OAK KNOLL DISTRICT, NAPA VALLEY



THE WINE:

A sustainably farmed single vineyard Cabernet from the southwestern benchlands of the newly formed (2004) Oak Knoll District of Napa Valley. Aged for 20 months in 50% new, 50% 2-3 year old French barriques (225 L.). The blend is 93% Cabernet Sauvignon, 5% Cabernet Franc, and 2% Petite Verdot.

The Oak Knoll District is known for its cooler climate due to its proximity to San Pablo Bay. The location just north of Carneros, south of Yountville and west of Coombsville has been described as the “sweet spot” of the Valley floor with the days being just warm enough to ripen Bordeaux varietals even on cooler vintages but the nights are brisk enough to retain freshness and acidity.

To source this wine we tapped into our 15 years of experience in the wine business to find the best possible fruit. While confidentiality agreements with the grower and winemaker are in place, we can tell you that the vineyard source is one of the best in the Valley and the winemaker a true Cabernet maestro.

The vineyard sells about 75% of their fruit to an exclusive client list of top-tier producers, but keeps just enough to produce about 500 cases of their own wine plus this inaugural 98 case production.

~Tasting Notes~

Color: Dark garnet with purple flashes.

Aromas: Blackberry, currant and hints of minty chocolate.

Flavors: Cassis, pipe tobacco and bakers chocolate envelope the palate with notes of red currant. Firm tannins and bold acids are benchmarks for this vintage.

Food Pairing: Slow roasted tenderloin of beef with a red wine and wild mushroom reduction.

Recommended decanting time of 25 – 45 minutes.

~Drink now through 2023~