

2011 Envolve Puma Springs Cabernet Sauvignon



Vineyard Notes: Hailing from the Demeter Certified Biodynamic Puma Springs vineyard, located midway between the Alexander and Dry Creek Valleys, this location is ideally suited for growing Cabernet Sauvignon.

Winemaker Notes: Harvested early in the morning during heavy fog. Brought straight into the winery it was de stemmed and hand sorted on the vibrating table. The clean whole berries were put into a stainless steel fermenter where it saw a 4-day cold soak to pick up extra color and flavor. Natural yeast fermentation on this wine added extra character and sense of place. Once finished it was drained and pressed to all French oak, of which was 40% new. Aged for 20 months in caves before we bottled in August.

Harvest Date	October 27 th , 2011
Bottling Date	August 15 th , 2013
Release Date	September 20 th , 2013
Ph	3.67
Total Acid	6.4%
Alcohol	14.5%
Oak	40% New, 60% Old
Oak Age	20 months
Production	175 cases

Tasting Notes: Aromas of black currant, and vanilla harmonize with a slight smokiness and tobacco note. Flavors of black cherry and toasty cedar come to the fore followed by a well-rounded tannin structure and mouth feel. It is poised to drink now but with structure to hold its own in the cellar for 5-7 years. Pair with grilled ribeye, or braised meats.

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Suggested Retail Price: \$59.00