



SummitVine Ranch was carved out of a redwood forest located at an elevation of 1775 feet on Diamond Mountain. Shallow soils comprised of red volcanic rock and gravel naturally limit yields while imparting firm but resolved tannins. The original planting of a 3 acre parcel of Cabernet Sauvignon was begun in 2001. An additional 3 ¼ acres were planted to more Cabernet Sauvignon plus Merlot, Cabernet Franc, and Petit Verdot in 2005.

The 2011 SummitVine Ranch Cabernet Sauvignon reveals intense, ripe, impressive cassis and blackberry fruit with smoke and meaty notes. This is a full-bodied multilayered wine, with excellent structure that will continue to reveal more of itself as the years pass.

Varietal Composition: 91% Cabernet Sauvignon, 5% Cabernet Franc, 4% Petit Verdot

Appellation: Diamond Mountain District, Napa Valley

Crush: 100% whole berries

Pre-fermentation: Cold-soaked for 3 days at 55 degrees F.

Fermentation: 8 days followed by malo-lactic fermentation in barrels

Aging: 21 months in 100% French oak barrels, 45% new for the vintage

Bottled: July 31, 2013 Production: 960 cases