

# Carol Shelton

2011

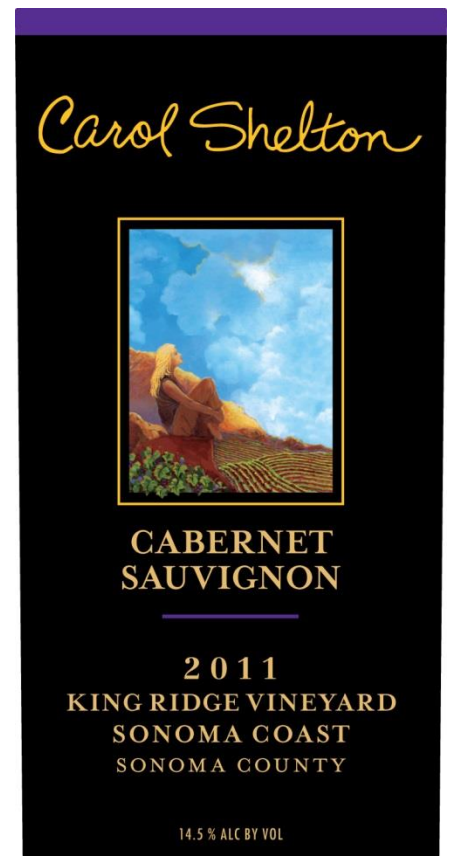
## **KING RIDGE RESERVE**

### **Cabernet Sauvignon**

King Ridge Vineyard, Cazadero-Sonoma Coast\*\*

The high elevation of this vineyard (2000 feet in “coastal” west Sonoma County) gives it an elegant flavor profile, a bit similar to our wines from the Rockpile AVA. The vineyard faces a sheer granite cliff, which absorbs all the sun’s heat all day long and radiates it back slowly all night, allowing the fruit to get nice and evenly ripe by end of September each year. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with a long smooth finish.

Winemaker’s Tasting Notes:	Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins.
Harvest Date:	October 14, 2011
Average Brix at Harvest:	23.3°Brix
Average TA/pH at Harvest:	0.60 gm/100ml    pH: 3.74
Fermentation Characteristics:	14 days on skins, total Fermented in T-bins and punched down by hand, three times per day
Cellar Storage/Aging:	24 months in barrels-- 100% French oak, 50% new-50% 3 <sup>rd</sup> fill
Alcohol:	14.4%
Total Acidity:	0.70 gm/100ml    pH: 3.72
Varietal :	100% Cabernet Sauvignon
Appellation :	100% King Ridge Vineyard, 2000 ft Sustainably farmed by Ron Sikorski
**Note:	In the Sonoma Coast AVA, Cazadero is known for having the highest rainfall of anyplace in the county—this is above the fog and the adjacent granite rock face heats it up so it can ripen earlier.
Cases produced:	152 cases
Bottling Date:	December 4, 2013
Release Date:	March 2014



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