



2011
ESTATE MERITAGE

VINTAGE

The 2011 growing season was challenging. It started and ended with cool weather. In between, the fruit set late, the yields were much lower than normal and harvest stretched well into November for much of Napa Valley. Despite these setbacks, this turned out to be a good year for Cabernet Sauvignon and other later-ripening varieties, especially where growers were diligent with their farming practices. Overall the fruit is concentrated and lush, offering some amazing flavors and a unique vintage.

WINEMAKING

The Foley Johnson Estate Meritage is grown on loamy soils of gravel, clay, and sand which helps provide ample drainage and lessen the vigor of foliage growth. These ideal growing conditions allow our Bordeaux varietals to reach full maturity on the vine without taking on the green leafy taste of under-ripened fruit. The grapes were harvested in early October of 2011 under clear night skies. The wine went through 100% malolactic fermentation and was racked four times throughout the barreling process. After 21 months of aging in new and used French Oak barrels (30% new) the wine was bottled July 15, 2013.

WINEMAKER'S NOTES

Our 2011 Rutherford Meritage is a blend predominantly consisting of Cabernet Sauvignon (62.7%), Merlot (32.5%) and small amounts of Malbec and Petit Verdot. This wine has a medium mouth feel and restrained tannins. The nose and palate are full of red fruits, blackberry, cassis, chocolate and a touch of mint on the finish. This Meritage is perfect for drinking now paired with your favorite cut of grilled red meat topped with sautéed onions and mushrooms in a red wine reduction.

STATISTICS

APPELLATION	Rutherford	ALCOHOL	14.4%
COMPOSITION	62.7% Cabernet Sauvignon, 32.5% Merlot, 2.9% Malbec, 1.9% Petit Verdot	TA	5.72 g/l
AGING	21 months in new and used French oak barrels (30% new)	PH	3.82
PRODUCTION	806 cases	BOTTLING DATE	July 15, 2013

