



Fluffy Billows

2011 Fluffy Billows Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

2011 saw another long, cool summer that allowed the Oakville fruit to ripen with wonderful flavors at reduced sugars. This was probably the most ideal Napa Valley summer we've experienced in over 10 years. Unfortunately, what most people will remember 2011 for is the six inches of rain that fell during the first week of October. It caused rot in some varieties and ultimately brought the ripening process to a crawl. Although the situation was devastating for some wineries, our Cabernet blocks were untouched by rot. The low-tonnage vineyards achieved that beautiful balance of flavor while retaining the elusive low alcohol which could make 2011 some of the most age-worthy Cabernets we have produced in some time.

Tasting Notes

Cool weather during harvest led to a throwback style with lower alcohols and heightened acidity. With lovely perfumed fruits of plum, currant, and cherries giving way to pepper, anise and perhaps a touch of Hoisin. We predict this wine to be one of those unique vintages that is approachable now, but could age for years to come.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Fluffy Billows 2011 Facts:

Harvest Date:	October 14 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	22 months
	50% new French oak
	50% neutral oak
Appellation:	Oakville, Napa Valley
Bottled:	August 14 th , 2013
Bottle Size:	750ml
Production:	736 cases
Alcohol:	12.8% by vol.
Total Acidity:	5.8g/L
pH:	3.67