



2011 McGrail Vineyards Cabernet Sauvignon Reserve

Technical Data

Grape Source:	McGrail Vineyards
Appellation:	Livermore Valley
Production:	1,926 Cases
Varietal Content:	100% Cabernet Sauvignon
Oak:	French, Hungarian, and American
Titrateable Acidity:	0.64
Residual Sugar:	0.012
pH:	3.68
Alcohol Level:	14.6%
Release Date:	July 8 th , 2014

Vineyard Notes: The 2011 growing season was lighter and later than normal. The wet winter and spring delayed bloom and hindered fruit set. These weather conditions pushed harvest back a couple of weeks. With the cool weather conditions, we were able to let the fruit hang longer to develop intense flavors and richer color.

Winemaking Style: Our winemaker believes in using a “spice rack” to create this complex Cabernet. We blend French, American, and Hungarian oak. Approximately 70% of the oak is new each vintage.

The Wine: Our 2011 Reserve Cabernet spends 30 months in a blend of American, French, and Hungarian oak barrels. The deep purple-red hue is followed by beautiful aromatics of cassis, plum, nutmeg, graham crackers, and a hint of allspice. The body of this wine has intense dark cherry, toasted vanilla and an unforgettable hint of violet in the background. The finish is long with well-balanced tannins making this an elegant and versatile wine.

Awards: SF Chronicle Wine Competition 2015: Gold Medal
Indy International Wine Competition 2014: Gold Medal
Wine Enthusiast: 90 points (May 2015 Issue)
SF Chronicle Wine Competition 2012: Sweepstake Red Wine Award and Best of Class

McGrail Vineyards and Winery
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