

## Wine Profile Moone-Tsai 2011 Black List-3

## **Tasting Notes**

The belated release of Black List-3 (postponed until after the release of Black List-4) represents our first encounter with the coquettish cab franc ... which we've elected to pair with a distinguished cabernet sauvignon backbone. In classic cab-franc fashion, the aromas of this tantalizingly fresh combination of red cherry and delicate pipe smoke give way to vibrant cassis flavors, accented by white pepper, eucalyptus, and cocoa. Smooth tannins and delicate oak complete the wine handsomely, providing the wine with a satisfying length and notable finish.

Using prized cabernets from specially designated rows amidst vineyard blocks found in Coombsville and the rugged slopes of Atlas Peak (1800 ft. elevation); Black List-3 amply demonstrates the delicate balance between fruit expression and natural acidity that comes from these two distinct districts characterized by their curiously cooler climate, and layered soils of cobbled loams and volcanic ash.

<u>Winemaker</u>: Philippe Melka, Bordeaux-bred (*Chateau Haut Brion*, *Petrus*) and—recently heralded by Robert Parker as one of the top nine winemakers in the world. "Where possible, I will minimize winemaking techniques in the cellar so I can create a wine that tells the story of the vineyard. In the end, it must be about the fruit."

## Wine Facts

Varietal Composition: 50% Cabernet Sauvignon, 50% Cabernet Franc

Vineyards: Coombsville District, Atlas Peak

Production: 50 cases

Harvest Date: October 20 – Nov 2<sup>nd</sup>, 2011

Cooperage: 67% new French oak (26 months); St. Martin, Fr. Freres, Taransaud

Bottle Date: January 27, 2014 Release Date: November 2014

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