

Wine Profile Moone-Tsai 2011 Napa Valley Cabernet Sauvignon

Tasting Notes

Our 2011 Napa Valley Cabernet Sauvignon entices with a rich fruity nose, lightly accented with violets and spice. The evocative mouth opens with ripe black cherries and immediately impresses with hints of clove, accompanied by a tantalizing dusting of cocoa powder on the mid-palate. With 18-months of aging in fine French oak; the wine reveals a pleasing acidity, and finely grained tannins that tease the palate,...leaving a satisfying finish of black fruit and leather.

Much of this Cabernet Sauvignon was sourced from the Caldwell Vineyard in Coombsville, an area of southeast Napa Valley where soils are characterized by a unique blend of red volcanic soils and clay. The vineyard is planted on a gently sloping plateau, and the comparatively temperate climate of the area, versus the warmer territory up valley, serves to lengthen the growing season. The grapes are allowed to achieve full ripeness without the pressure of heat extremes common in warmer areas, and low vigor soils throughout the vineyard create small, dense clusters. With the addition of vibrant dark fruit from our preferred vineyard sources on Howell Mountain and in St. Helena, the resulting wine is expressive and evocative.

Winemaker: 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:	100% Cabernet Sauvignon
Vineyards:	Coombsville District, St. Helena District, Howell Mountain
Production:	954 cases
Harvest Date:	Oct 20 – Nov 2, 2011
Cooperage:	67% new French oak; 33% 2-year oak: St. Martin, Fr. Freres, Taransaud
Bottle Date:	June 10, 2013
Release Date:	Scheduled for September 2014

Available in 6/12-packs

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