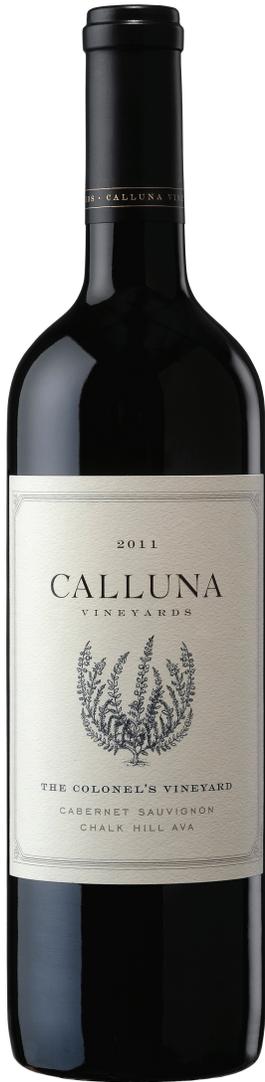




2011 CABERNET SAUVIGNON “THE COLONEL’S VINEYARD”

With the enviable position at the top of the property, The Colonel’s Vineyard is a small, 1 ¼ acre block planted to Cabernet Sauvignon. This pristine block has a gently sloping south-west exposure for even ripening of the fruit.



TECHNICAL DETAILS

Appellation
Chalk Hill

Harvest dates
Cabernet Sauvignon: October 20, 2011

Clone
337

Winemaking
Hand-harvested, manually sorted twice and whole-berry fermented within French oak barrels, the most labor intensive yet most elegant way to make Cabernet Sauvignon. Bottled unfiltered.

Cooperage
Fermented in 100% new French oak barrels (Tonnellerie Baron) for 4 weeks, followed by 20 months aging in French oak, 60% new.

pH
3.75 at bottling without acidulation

Alcohol
13.2%

Production
125 cases

Release date
October 2014

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted by winemaker David Jeffrey to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone.

DAVID A. JEFFREY WINEMAKER AND FOUNDER

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State’s Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Château Quinault in Bordeaux, France. Today, David lives with his family at Calluna.