



2011 CALLUNA VINEYARDS CUVÉE

Taking its cue from the Right Bank of Bordeaux and the village of Saint Emilion where winemaker David Jeffrey apprenticed with Dr. Alain Raynaud, the Calluna Vineyards Cuvée is a blend built primarily on Merlot, with Cabernet Franc and Cabernet Sauvignon playing an important role along with Malbec and Petit Verdot.

In 2011 the final blend for the Cuvée is comprised of:

40% Merlot
19% Cabernet Franc
17% Cabernet Sauvignon
13% Petit Verdot
11% Malbec

TECHNICAL DETAILS

Appellation
Chalk Hill

Harvest dates
Malbec: September 24, 2011
Merlot: September 29, 2011
Cabernet Franc: October 10, 2011
Petit Verdot: October 13, 2011
Cabernet Sauvignon: October 14 & 20, 2011

Winemaking
Hand-harvested, manually sorted and fermented in a traditional Bordelaise style in open-top tanks with temperature control. Bottled unfiltered.

Cooperage
21 months in 100% French oak barrels, 30% new

pH
3.65 at bottling without acidulation

Alcohol
14.0%

Production
1,012 cases

Release date
March 2014

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillside 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 3 ½ years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.