



2011 Vintage Summary

A cool spring delayed fruit set and a historically cool summer delayed harvest until November. Valley floor vineyards were hit hard by rain in September, a time when those locations would begin harvesting. My winemaking journal shows 1.25" of rain for Oakville the second week of October. Without a doubt, 2011 was a challenging year for winemakers and growers alike. Many of us came out of the 2011 vintage with a lifetime's worth of experience.

The hillsides, where Beatty Ranch is located, fared better. With shallow soils and increased runoff, the rains didn't plump up the grapes. The additional sunlight we saw from being above the fog also helped ripen the fruit in the cool weather. The critics tend to agree. Antonio Galloni proclaimed "2011 is a year where hillside vineyards are the stars."

Winemaking

Hand picked with careful sorting and a 4 day cold soak at 50 degrees. The whole berries were then allowed to come up to room temperature to begin fermentation. Hand punch downs 2-4 times a day and fermented with native yeast, the fermentation temperature was allowed to rise to 30° Celsius. As always, free run juices were moved directly to barrel and press wine was kept separate. Malolactic fermentation took place naturally and was finished by the following May. The wine was racked a total of three times, including for bottling.

Vineyard

Ranging between 1720 to 1800 ft elevation, the 32 acre Beatty Ranch sits above the fog and at the heart of the Howell Mountain appellation. So much so that the Howell Mountain appellation came to be with the help of Randy Dunn (Dunn Vineyards), Bill Smith (La Jota Vineyards) and topographic maps of the area spread on Mr. Beatty's dining room table. This vineyard has a long history as some zinfandel blocks were planted over 100 years ago, dating back to before Prohibition. The cabernet sauvignon blocks we source from were planted over 40 years ago making these cabernet vines some of the oldest on Howell Mountain.

Vintage: 2011	Harvested: November 3, 2011
Vineyard: Beatty Ranch	
Appellation: Howell Mountain	Alcohol: 14.4%
Varietals: 87% cabernet sauvignon	TA: 0.61 g/100mL
10% cabernet franc	pH: 3.7 at harvest
3% petit verdot	
Cooperage: 100% French oak barrels (66% new)	Production: 150 cases
from Taransaud, Sylvain, and Darnajou	