



VINTAGE / WINEMAKER NOTES

2011: It was an uncommonly cool vintage in Sonoma. Following a wetter than normal winter, the vintage got off to an uncharacteristically slow start with a cool, wet spring. Intermittent rain in early June interrupted “fruit set” in a number of vineyards resulting in a fairly small crop. Summer was cool with temperatures rarely exceeding 90 degrees F. A stretch of warmer weather and temps in the mid 90’s helped ripening in mid September, only to be followed by a big cold rainstorm in early October. Canopy management was on the real keys to achieve the level of physiological ripeness we strived for in each of the vineyards that went into the 2011 Head High blend. Longer “hang time”, meticulous farming and winemaking produced outstanding quality wines. Whereas the 2010 was notable for its juiciness, the 2011 is more defined by its fine structure.

The medium bodied 2011 is brimming with ripe, dark red fruit, a smooth rich, concentrated mid palate, and a sustained, dry finish. It has been treated with the same care as our other wines, down to the point of being bottled unfiltered, with a very gentle light pad filtering.

TECHNICAL SPECS

APPELLATION:

Sonoma County

VINEYARDS:

25% Moon Mountain District,
25% Russian River Valley, 25%
Knights Valley, 18% Rockpile,
4% Carignane, 3% Sonoma Valley

VARIETAL CONTENT:

25% Malbec, 24% Petit Verdot,
18% Cabernet Sauvignon,
18% Cab Franc, 7% Merlot,
4% Carignane, 3% Syrah

BARREL AGEING:

17 Months

BARREL COMPOSITION:

100% French Oak, 35% New

FERMENTATION:

Opentop Fermentors

PRODUCTION:

869 Cases

HARVEST:

October 5, 6, 8, 27, & 28

TOTAL ACIDITY (TA):

0.69g per 100ml

pH:

3.44

ALCOHOL CONTENT:

14.3%

WINEMAKER:

Don Van Staaveren

COOPERS:

Vicard, Taransaud

LENGTH OF FERMENTATION:

14 Days

COLD SOAK:

2 Days

POETRY ON A BOTTLE, AND, POETRY IN A BOTTLE

Created by Don van Staaveren one of the pioneering winemakers of Sonoma County, creator of the 1996 Cinq Cepages, 1999 Wine Spectator Wine of the Year.