

# VINDICATED

◊ LIBERATING WINE ◊

A TRIBUTE TO THE PIONEERING SPIRIT OF THE NAPA VALLEY, ITS FIRST GRAPE GROWERS AND WINEMAKERS, WHO BELIEVED THE VALLEY WAS CAPABLE OF PRODUCING WORLD CLASS WINES COMPETITIVE WITH THE MOST STORIED APPELLATIONS ON EARTH. FOR THE LAST 50 YEARS THIS EXCEPTIONAL QUALITY HAS BEEN EMBRACED THE WORLD OVER, AND TODAY VINDICATED PAYS TRIBUTE TO THE ICONS OF THE VALLEY.

## 2011 VINDICATED CABERNET SAUVIGNON

**WINEMAKER NOTES:** Sourced from classic Oakville bench vineyards. Signature dust with good varietal snap, evocative of the best the Napa Valley has to offer. Aromas and flavors of cassis, cooking spices, soft cigar box and chocolate truffle. Texturally bold and smooth. Very sculpted tannin acid balance. Late palate has energy and lift which speaks to its medium-term aging potential, but enjoy it now, why wait!

**IN THE CELLAR:** After a week-long fermentation, with two daily pump-overs, the juice was pressed and allowed to settle, then transferred to barrels where it underwent malolactic fermentation to increase roundness and smoothness in the finished wine. Racked to encourage aromatic and tannin development, it was aged for 24 months in a blend of French and American oak in cool cellar conditions.

### OAKVILLE AVA

Located in the heart of Napa Valley, the Oakville AVA is a two-mile wide area of Napa Valley that extends to 600 feet in elevation up the base of the Vaca Mountains to the east of the Mayacamas Mountains to the west. Within this small district you will find the greatest concentration of Napa Valley's preeminent producers of Cabernet Sauvignon.

The Oakville district was one of the first distinctive wine growing regions within Napa Valley to be officially recognized when it was granted AVA status in 1993.

### REGIONAL STATISTICS

**Climate:** Moderately warm, with temperatures commonly in the mid-90°F (34-35.5°C) range in high summer, but also still strongly affected by night and early morning fog, which helps keep acidity levels good.

**Elevation:** 75 - 600 feet (23 -183m).

**Rainfall:** 35 inches (87.5cm) annually.

**Soils:** Primarily sedimentary gravelly alluvial loams on the western side, with more volcanic but heavier soils on the eastern side. Low to moderate fertility and fairly deep, with average water retention.

**Principal Varieties and Characteristics:** Cabernet Sauvignon and Merlot. Ripe currant and mint flavors, rich texture and full, firm structure tempered by rich fruit.



**CONSULTING WINEMAKER  
GREG LA FOLLETTE**

One of California's most accomplished winemakers, Greg went to work in Napa in 1991 at Beaulieu Vineyards, working for the famed Andre Tchelistcheff. He consulted for Kendall-Jackson before joining Flowers Vineyards and Winery in 1996 as head winemaker and GM. In addition to consulting for several iconic wineries, his own Tandem and La Follette labels have enjoyed widespread acclaim for over a decade.



**NAPA VALLEY AVAs**