



J & J C E L L A R S

## 2011 JJ Estate Cuvee

VARIETIES:	61% Cabernet Sauvignon, 34% Tempranillo, 5% Petit Verdot
APPELLATION:	Paso Robles
VINEYARD:	Shandon
AVE. BRIX AT HARVEST:	24.4
ALCOHOL	13.5%
ACIDITY:	5.3 g/L
pH:	3.57
RESIDUAL SUGAR:	0.06%
CASES PRODUCED:	76

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### GROWING CONDITIONS

The 2011 vintage was one of the toughest grapes growing years in recent times. Hard frosts hit early in April just after bud break was beginning. This dramatically reduced the crop throughout a widespread area of the central coast. The remainder of the year was unseasonably cool which led to a long and late growing season. Although the season was light and late, the fruit quality was excellent.

### WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were destemmed and crushed into an open top stainless steel fermentor. After 24hrs the must was inoculated. Through the duration of fermentation it was pumped over and aerated twice daily. The grapes were pressed and upon completion of alcoholic fermentation and allowed to complete MLF in barrel. The wine was aged in a combination of French and American oak (20% new oak) for 15 months prior to bottling.

### TASTING NOTES

In 2011 our Cabernet Sauvignon and Tempranillo from our Shandon vineyard stood out as top of the vintage. This inspired u to make a Spanish style blend bringing the two

### CELLARING

### FOOD SELECTION

### MEDALS

San Francisco Wine Chronicle 2013-GOLD