



2011 Bruno's Cabernet Sauvignon Columbia Valley

Vintage Description

I can't even discuss the 2011 vintage without looking back on 2010. On November 23, 2010 we were hit with bone chilling temperatures, the vines had not gone dormant yet because of our later than normal harvest, so once again 2010 would cause lower yields, this time for the 2011 vintage. As 2011 progressed, it became apparent the weather would continue to not cooperate. The spring and early summer were cool, but as luck would have it, we received a great stretch of warm temperatures through August and September to ripen the fruit. Once again, we were picking all the way into mid November and making wine into December. With yields being lower due to the November 2010 freeze, the fruit was able to ripen just enough and produce some incredible wines; our Merlot and Syrah are especially outstanding! 2011 did not produce a lot of wine, but turned out to be a year that we are very excited about. Elegant mouth-feel, racy acidity and softer flavors will highlight this vintage, making them unique and highly sought after.

Varietal Composition: 92% Cabernet Sauvignon
5% Cabernet Franc
2% Malbec
1% Merlot

Chemistry: Alcohol 14.4%, TA .59, pH 3.75

Winemaker Notes

Vineyard sourcing for the Bruno came from very old and established Washington state vineyards. Dark ruby in color with bright fruit, spice, smoke & earth aromas on the nose. Medium to full bodied mouth feel with silky round and balanced tannins. Foodies will love the acid profile in this wine.

Justin Wylie, winemaker