



## Harvest & Varietal Information

VINTAGES: 76% 2011, 24% 2010

VARIETIES: 46% MERLOT, 33% CABERNET SAUVIGNON, 15% CABERNET FRANC, 6% PETIT VERDOT

VINEYARD LOCATIONS: RUTHERFORD, OAKVILLE, YOUNTVILLE, SPRING MOUNTAIN, AND LOS CARNEROS

PRODUCTION: 10,692 CASES    RELEASE DATE: MAY 1, 2015

The **NV11 Cain Cuvée** reveals the beauty and harmony that the blend of two harvests can create. Subtle, complex aromas of *fraise des bois* layer over a firm but satin-smooth texture. The natural energy and tension of the 2011, married to the structure and warmth of the 2010, create one of our most focused Cain Cuvées to date.

Why blend vintages? The short answer is that it will create another layer of complexity. For more than fifteen years now, we've been blending two vintages in the Cain Cuvée. Each vintage will bring its own personality to the blend; they necessarily complement one another. How they fit together is always unique; thus, no two Cain Cuvées are alike.

The NV11 Cain Cuvée is a blend of 2011 and 2010, two of the coolest vintages in the past decade. It's no surprise that the NV11 has the lowest alcohol in more than a decade: 13.5%. We always try to keep a light touch on the Cain Cuvée—so too, with the NV11. Still, in the vineyards from which we draw the Cain Cuvée, the yields were low and the grapes had all the time they needed to fully reach the level of ripeness we seek. As a result, we find unaccustomed depth and complexity in the NV11.

To compose our Cain Cuvée, we work with the same vineyards, the same rows, even the same vines, year after year: our neighbor York Creek (since 1994), Nord-Trio C in Yountville (since 1995), Gallegos in Rutherford (since 2002), and Stanton in Oakville (since 2006). Each year these vineyards comprise more than 60% of the blend. Then accent notes are contributed from Truchard in Carneros, Morisoli in Rutherford, and our own Cain Vineyard. The key to selecting these lots is lightness and aromatic freshness. As always, we compose the blend based on taste; we look for complexity, balance, texture, and finish.

The Cain Cuvée is a statement about our core beliefs about wine. A truly satisfying wine is refreshing; it invites one back for another sip. Not only does it not fatigue the palate but it has more to say. It holds and rewards one's attention. We hope that all of our wines answer these criteria, but most of all, this is the entire purpose of the Cain Cuvée and has been since 1991. The Cain Cuvée represents one-half of our production and as such, it is a serious commitment on our part to the enjoyment of wine.

Christopher Howell, Wine-Grower/General Manager