



**2011 Little Giant  
Cabernet Sauvignon  
Calistoga-Napa Valley**

Harvest Date: November 2<sup>nd</sup>, 2011  
Brix at Harvest: 24.5  
Finished pH: 3.63  
Finished TA: 0.56 g/100 ml  
Vineyard Location: Scigliano Vineyard, Calistoga, California  
Blend: 100% Cabernet Sauvignon  
Production: 259 cases 750 ml

**History:** The “Little Giant” on the label is a tribute to the Newfoundland breed. These dogs are sturdy, loyal little giants that have been bred as a working dog on the eastern seaboard. Legend has it that these dogs were brought to sea and used to pull sailors back to the ship if they fell overboard in storms. In addition, they were known to actually tow small ships to shore by putting the aft lines in their mouths and swimming. Their thick, double coat, webbed feet and muscular frame aid in these endeavors while swimming in the icy, Northern Atlantic waters. Cabernet Sauvignon is often thought of as being a little giant as well. Dark in color, and substantial in body, Cabernet is often a loyal dinner companion and pairing with full bodied dishes. Newfoundlands and Cabernet are two passions of owner/winemaker Chris Dearden. He has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for several Napa Valley clients and beginning in 2005, for his own Deardenwines labels. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995. Chris lives in Napa with his wife, two children, two Newfoundlands and a chocolate lab.

**Vineyard/Winemaking:** The Pallasades are the backdrop for the small, organic vineyard utilized to make this wine in Calistoga. It was planted an average of 15 years ago and the roots have run deep and the fruit has begun to take on the mature characteristics of a fine, Napa Valley vineyard. The hand harvested fruit was rushed to the winery and then gently destemmed and placed in tank for cold soaking prior to fermentation. Fermentation proceeded smoothly for 23 days prior to draining the free run and lightly pressing the skins. The wine was racked to barrels “dirty” with the light lees intact and then racked three times yearly for 25 months prior bottling.

**Tasting Notes:** This second vintage of Little Giant is a truly exceptional representation of a what can be achieved in a difficult vintage. It is deeply hued, possesses amazing aromas of blackberry, coffee and caramel and toasted oak. It is full bodied and brimming with dark fruits, wet earth, and exotic spices. It will accompany most all hearty dishes of prime beef, lamb chops and aged hard cheeses. It will age well for over a decade. Optimum cellaring until 2018. Until then, decant and enjoy with all occasions both grand and humble.

Chris & Paige Dearden Proprietors

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