



Sleeping Giant

Sleeping Giant
2011 Cabernet Sauvignon
“Inglewood Vineyard”
St. Helena, Napa Valley

Harvest Date: October 12th, 2011
Brix at Harvest: 24.9
Finished pH: 3.55
Finished TA: 0.54 g/100 ml
Vineyard Location: Inglewood Vineyard, St. Helena, California
Blend: 100% Cabernet Sauvignon
Production: 92 cases 750 ml, 10 cases 1.5 L magnums

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden 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 Shibumi Knoll, V Madrone and Benessere in St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard: 2011 marks the first year of use of the Inglewood Vineyard in St. Helena. The Smith and Toma Families planted this young vineyard in 2004 and the 2011 vintage is the first of a 5 year journey with this tiny, hand-tended Cabernet Sauvignon vineyard. Low yield and high quality are the mainstays for this silty, well-drained clay loam soil in the heart of St. Helena Appellation. The Grace Family Clone was planted in this vineyard for its’ excellence of flavor and color development. Very little water was needed in 2011 to coax the vines to produce a powerful, yet elegant wine. Each year, the vine roots seek deeper in the soil to establish their presence and gain strength to pass on to the progeny in the form of fruit.

Winemaking: The 2011 vintage was a challenging vintage for most Cabernet Sauvignons, but this low yielding, young vineyard was ripe prior to the onslaught of heavy rains that came early in the vintage. The grapes were destemmed and placed in a small fermentation bin where they fermented and were macerated for 31 days prior to light pressing and placing immediately into small, tight-grained Taransaud and Sylvain French oak barrels. This wine is the essence of Cabernet Sauvignon: bold and powerful with ripe fruit and supple tannins. It has blackberry and espresso bean characteristics in both the aroma and palate and continues to linger with full flavors for a full minute after tasting. It is ageable, but with decanting or aeration will be suitable for the dinner table now. This wine will pair with prime cuts of beef, lamb chops and the finest Belgian chocolates. It will be excellent with aged Gouda cheese and chocolate mousse pie as well. The 2011 Sleeping Giant Cabernet “Inglewood” will age well for upwards of two decades. It was aged and decanted for 23 months prior to bottling on September 4th, 2013 and given one year of bottle age prior to release. It is the perfect accompaniment to great friends and family and all occasions, both humble and grand.