




SIMI

VINT. 2011

Landslide

VINEYARD

CABERNET SAUVIGNON
ALEXANDER VALLEY

VINEYARDS

Millions of years of geological and seismic upheaval created our Landslide Vineyard, named for a slide so massive it changed the course of the Russian River. The river cut through the land and deposited the minerals, rock, clay, and loam that make up Landslide's distinctive soil composition. The topography of this 170-acre vineyard, planted exclusively to red Bordeaux varietals, is so varied that we view it and farm it as three distinct blocks: **Uplands** (*provides structure and density, inspiring a huge back-of-the-mouth sensation with high tannins*), **Midlands** (*producing powerful wines with more weight on the mid-palate and higher tannin levels*) and **Lowlands** (*wines produced from these blocks yield riper berry character with softer, more elegant tannin structure*). Bud break, flowering, veraison, and harvest occur at different times within each of these sections. The nearby Pacific Ocean exerts its influence by bringing cool fog in the mornings and evenings to temper the warm days.

VINTAGE 2011

2011 was a challenging harvest for red varietals. A wet spring with rains stopping just at flowering set up an extended ripening season with moderate daytime temperatures of 78-88°F. Cool nights and foggy mornings made for a slow, gentle ripening. This cooler vintage gave way to wines with strong varietal character, elegance, balance, aging potential, and Old World character. We began picking the fruit for this wine by hand on September 16 and finished on October 23. Our Brix at harvest ranged from 23.5 to 24.3 degrees.

WINEMAKING

SIMI Landslide Cabernet Sauvignon reflects our dramatic estate vineyard in the Alexander Valley where the fruit for this wine was grown. We blended in 5% Cabernet Franc to add an element of spice and cassis, and 8% Merlot to add softness and suppleness. Small amounts of Petit Verdot, Malbec, and Tannat add even more dimension to the aromatics and rich fruit flavors. During fermentation, the developing wine remained on the skins for 35 days to increase extraction and color. We followed this primary fermentation with malolactic fermentation for all of the wine before aging it in small French oak barrels (56% new) for 24 months.

WINEMAKER NOTES

This vintage, our Landslide Vineyard produced a wine that is intensely seductive with an alluring balance of dark fruit to bright fruit. *Appearance:* Opaque deep red with a vibrant ruby edge. *Aromatics:* The nose shows cassis, red plum, and blackberry before opening up to deep tobacco, cedar, vanilla, green peppercorn spice, and smoky mineral notes. Wafts of violets, hints of mint, and celery seed add compelling spicy aromas. Inviting, fresh, and intriguing, this wine will continue to integrate flavors and aromas over time. *Flavors:* On the palate, red berries, cassis, blackberry, and plum, structured and elegant with balanced acidity. Fresh red fruit on the entry followed by a focused mid-palate. Toast, cedar, and tobacco frame the fruit and lend structure. Despite its youth and shyness, this wine finishes with firm tannins and bittersweet cocoa. The acid balance makes this wine very food friendly and age worthy. *Pairings:* This Cabernet Sauvignon pairs beautifully with wood grilled rib eye with braised wild mushrooms, lamb loin with red pepper and onions, or pappardelle pasta with tomato and black pepper ragu.

WINEMAKERS: Susan Lueker,
Megan Schofield

VINTAGE: 2011

VARIETAL COMPOSITION:

77% Cabernet Sauvignon, 8% Merlot,
5% Cabernet Franc, 5% Petit Verdot,
4% Malbec, 1% Tannat

APPELLATION: Alexander Valley

FERMENTATION: 100% stainless
steel; average of 35 days on the skins;
100% malolactic

AGING: 100% oak-aged for 24
months in French oak barrels, 56% new

BARREL CHARACTERISTICS:

Caramel, toast, baking spice,
smoke, cream

COOPERAGES: Saury, Taransaud,
Vicard, Radoux, Demptos

TOTAL ACIDITY: 5.9 g/L

pH: 3.54

RESIDUAL SUGAR: 0.4 g/L

ALCOHOL: 13.5%

CASE PRODUCTION: 9,901

BOTTLING DATE: March 18, 2014

RELEASE DATE: August 2014

Alexander Valley

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