



SBRAGIA

FAMILY VINEYARDS

2011 MONTE ROSSO VINEYARD CABERNET SAUVIGNON

“This is another impressive 2011 Cabernet from Ed and Adam Sbragia... there is plenty of depth and site-specific character.”

*-Antonio Galloni, VINOUS MEDIA,
February, 2014*



TECHNICAL INFORMATION

Appellation: Moon Mountain District Sonoma County

Harvest: October 26, 2011

Blend: 95% Cabernet Sauvignon, 4% Cabernet Franc, 1% Petite Verdot

Cooperage: 24 months in 100% new French Oak barrels

Alcohol: 14.6%

TA: 6.1 gm/L

pH: 3.81

Cases Produced: 594

VINEYARD

I've loved the Cabernet from Monte Rosso Vineyard for as long as I can remember, and I consider myself lucky that my good friend Mike Martini, whose family bought the ranch in the late 1930's, continues to share a couple of blocks with me every year. With elevations that range from 900 to 1,200 feet, the aptly named (by Mike's grandfather) Monte Rosso is a classic mountain vineyard, resting firmly on the southwest side of the Mayacamas Mountains in the Moon Mountain District, Sonoma County AVA. Sitting above the fog line with undulating hillsides, the vineyard's iron-rich soils are red, rocky and well drained. Vines struggle for nutrients here, and the rich concentrated fruit shows it. This harvest marks our 10th vintage for this wine.

VINTAGE

What began with a wet winter and spring continued with rainfall into mid-June that delayed bloom and disrupted fruit set resulting in a long, cooler-than-average growing season with a later-than-average harvest beset with autumn rain storms. The region saw more than a third above normal rainfall throughout the vintage. Few high heat events occurred at any point this year, but we managed more open vine canopies to ensure sunlight, warmth and good air circulation around the grape clusters. After a consistently cool summer season, significant mid-October rain pushed the vintage even later, resulting in diminished yields. Thankfully we were rewarded with weeks of fantastic weather, a prolonged Indian summer that provided much-needed ripening time.

WINEMAKING

Cabernet grapes from the Monte Rosso Vineyard need little in the way of winemaking technique. We picked the grapes by hand and gave them the small lot treatment, fermenting them in small tanks which we pumped over several times a day. After pressing, the wine was transferred to new French oak barrels – from the Nevers forest – where it aged for 24 months prior to bottling.

WINEMAKER NOTES

“One sip of this wine and you know you're in mountain territory. Bold Cabernet flavors of black cherry, wild blueberry and blackberry fill the mouth, and there's a minerality in the background that reflects the mineral red soils of the Monte Rosso site and brings structure to the wine. The oak brings hints of cinnamon spice, vanilla and coffee without overpowering the fruit. With chalky tannins and zesty acidity, this is a gutsy Cabernet that's built for the long haul.”



Ed Sbragia
Adam Sbragia

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