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B D X

N A P A V A L L E Y

This introductory vintage of BDX presents a different expression of Oakville in a Bordeaux blend
Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
54% Cabernet Sauvignon
26% Merlot
20% Malbec

Flavor descriptors:
Rich black cherry and dark plum scents meet mocha and coffee aromas in this blend of Bordeaux red grapes. Fresh cherry flavors fill the mouth in a wine that is easily approached yet has the firm core structure to satisfy and age.

Wine analysis:
Total acid: 6.40 g/L
Final pH: 3.59
Residual sugar: 0.50 g/L
Alcohol: 14.0% by volume

• V I N T A G E •

The 2011 growing season brought tenacious morning fog, unseasonably cool weather and rainfall at flowering time and during harvest, in October. The good news is that the cool conditions prolonged the ripening season, which translated to optimum flavor maturity at relatively low brix (sugar). In one of the latest harvests on record, we picked the three grape varieties in this blend from September 30 to October 24.

• V I N E Y A R D S •

The prime benchland of the western side of the Oakville A.V.A. is known for its well drained soils, optimal sun exposure and relatively low fertility. Grapes grown here yield rich complex flavors and great fruit maturity. The To Kalon Vineyard is located in the heart of western Oakville and surrounds the Robert Mondavi Winery. It was named Vineyard of the year by the California State Farm Bureau in 2011. The Malbec, Merlot and the majority of Cabernet Sauvignon in BDX are sourced from To Kalon.

Grape Sourcing: 77% To Kalon, 100% Oakville

• W I N E M A K I N G •

Each grape variety was hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 38 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wines were drained and gently pressed into 91% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the twenty months of barrel aging. The wine was bottled in December, 2013.

C A S E S P R O D U C E D : 1 , 4 7 6