



Eminence Napa V

alley Cabernet Sauvignon

CONTACT US

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2011 Bougetz Cellars Eminence

Napa Valley Cabernet Sauvignon

WINEMAKER NOTES

The 2011 Eminence Napa Valley Cabernet Sauvignon is a blend of 83% Cabernet Sauvignon, 13% Merlot, 2% Malbec and 2% Petit Verdot. Time, and air, will be required to approach this wine in its infancy. Deep ruby/purple in color, you will be greeted with dark black and blue fruits, mixed with tea leaves and baking spices. Luscious blueberry flavors are blanketed in a layer of fine grain tannins.

HARVEST NOTES

2011 gave us back to back cooler than normal growing seasons, requiring plenty of diligence in the vineyard. Some of the late ripening vineyards were excluded from this vintage as it was difficult to reach full maturation. We harvested Cabernet Sauvignon from warmer locations, Spring Mountain, Oakville and Pritchard Hill, with less influence from Coombsville. With the cooler weather, we were able to allow the fruit to hang for an extended period of time. Other than a small rain squall in October, the harvest weather stayed dry and cool. We ended up harvesting between the last week in October, into the second week in November.

TECHNICAL DATA

Harvest date: October 25th through
November 8th, 2011
Appellation: Napa Valley
Brix at harvest: 26.5
Crush: De-stemmed, 100% whole berry
Fermentation: 14-day ferment
Aging: 21 months, with 75% new French oak, 25% once used
Alcohol: 14.5%
pH: 3.75
TA: 5.87 g/L
Bottled: July 2013
Case production: 165 cases
Winemaker: Thomas Bougetz
Suggested retail: \$55



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2010 Eminence Napa Valley Cabernet Sauvignon

WINEMAKER NOTES

Benefiting from an unusually cool summer, the 2010 Eminence is a blend of 91% Cabernet Sauvignon and 9% Merlot. Let this wine cellar for a couple of years to allow it to express itself. Loads of blackberries and black currant are completely integrated with lovely layer of pepper, tea leaf and dusty oak.

REVIEWS

92 Points - Wine Enthusiast

This dry, complex Cabernet Sauvignon bears classic Napa tannins, plus layers of blackberry, black currant, violet, mineral and cedar flavors. The grapes were grown in the Coombsville area. Drink now, after decanting, and continue to drink it through 2016. --S.H.

Silver Medal - 2013 San Francisco Chronicle Wine Competition

HARVEST NOTES

2010 was the coolest summer in Napa Valley in 40 years which caused problems in some sites, but generally it allowed most fruit to hang on the vine for an extended period of time. The Cabernet out of the newly approved Coombsville AVA was picked the first week of November, one of the latest dates since we started sourcing from this cool site. We had two heat spikes, one in September, and one in early October that only assisted in ripening this site. With the lengthy hang-time, the Cabernet Sauvignon ripened naturally, providing full maturity with a touch lower alcohol.

TECHNICAL DATA

Brix at Harvest Coombsville Cabernet Sauvignon: 26.4

Appellation: Napa Valley

Blend: 91% Tourmaline Vineyard Cabernet Sauvignon,
9% Tourmaline Vineyard Merlot

Cooperage: 75% New French Oak: Vicard, 25% 1 year old Radoux

Alcohol: 14.3%

pH: 3.76

TA: 6.3 g/L

Bottled Date: June 2012

Release Date: October 2012

Price: \$55.00



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2009 Eminence Napa Valley Cabernet Sauvignon

WINEMAKER NOTES

The 2009 Eminence shows early signs of being an ager. With a bit more acid than the 2008 version, while it shows great depth on the palate, it finishes quite clean. Lots of lush black fruit notes, with hints of tea leaves and spice, the Eminence shows a concentrated mid-palate which is sharply focused boding well for mid-term cellaring.

HARVEST NOTES

2009 brought us a nice, mild growing season with flowering a week or so behind normal but the summer was warm, but no real heat spikes. This led to two storms in late September and early October, that for vineyards that were ready to pick around that time, a dangerous situation. Coombsville vineyard is a late ripening vineyard, so it was able to ride out the storms, and allow the Cabernet Sauvignon to fully develop over the next month. We were blessed with a day of sunshine picking on October 24th.

TECHNICAL DATA

Brix at Harvest Coombsville Cabernet Sauvignon: 25.7
Appellation: Napa Valley
Blend: 89% Coombsville Vineyard Cabernet Sauvignon,
5% Verismo Vineyards Malbec, 4% Blackwood Canyon
Petit Verdot, 2% Sugarloaf Vineyard Cabernet Franc
Cooperage: 75% New French Oak: Vicard, 25% 1 year old Radoux
Alcohol: 14.5%
pH: 3.7
TA: 6.5 g/L
Bottled Date: July 2011
Release Date: November 2011
Price: \$49.00



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2008 Eminence Napa Valley Cabernet Sauvignon

WINEMAKER NOTES

This wine is pretty much all what Napa Valley is about, without the 15% alcohol. Coming in at 13.9% alcohol, you wouldn't know it. Showing a deep purple hue as the wine hits the glass, the nose is full of dark black fruit notes with hints of spice and tea. On the palate, it shows a large, round mouth feel to it, giving you the impression of ripe, juicy black fruits such as black cherries and cassis. Beautifully balanced, as the acidity, fruit flavors and oak notes play harmoniously together. This wine shows a softer tanning structure than its sibling, the Cairn, making it more approachable right now.

REVIEWS

91 Points - James Suckling

This wine has lots of cocoa character with pretty currants and berry character. Full and balanced with polished tannins and a long finish. Really delicious. Best in 2013.

HARVEST NOTES

The 2008 growing season started off wonderfully with flowering the last week of May, and a nice fruit set by late June. With loosely developed clusters, the fruit came out wonderfully, even with a heat spike in September. Things cooled down in October with a little rain in mid-October, but there was plenty of sunshine allowing us to wait until October 21st before this vineyard was harvested.

TECHNICAL DATA

Brix at Harvest Coombsville Cabernet Sauvignon: 27.4

Appellation: Napa Valley

Blend: 89% Coombsville Vineyard Cabernet Sauvignon, 6% Coombsville Vineyards Merlot, 3% Blackwood Canyon Petit Verdot, 2% Sugarloaf Vineyard Cabernet Franc

Cooperage: 75% New French Oak: Vicard, 25% 1 year old Darnajou

Alcohol: 13.9%

pH: 3.54

TA: 6.9 g/L

Bottled Date: July 2010

Release Date: November 2010

Price: \$49.00



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