

2011 AU PARADIS ESTATE CABERNET SAUVIGNON
VINEYARD AND WINEMAKER NOTES



*M*ountain
vineyards,
classical
winemaking,
limited
production”


PETER MICHAEL
WINERY

AU PARADIS VINEYARD

*Peter Michael Estate
Oakville AVA in Napa Valley*

Planted: 1984 and 2007

Cabernet Sauvignon: 10.6 acres

Cabernet Franc: 3.9 acres

Elevation: 500 – 600 feet

Soil: 20-40% of rock with Red Boomer
loam formed from material weathered
from volcanic rock. Ideal texture of
40% clay, 30% silt and 30% sand
Sub-soil: Rhyolite

Exposure: South and southwest

2011
AU PARADIS

Single Vineyard
Estate Cabernet Sauvignon



VINTAGE
NOTES

A

long, cool growing season followed by a wet winter and spring began the 2011 vintage. Bloom was delayed and fruit set slow and unsteady, resulting in shatter in parts of the vineyard. The vineyard crew opened up the vine canopies allowing for optimal sun exposures and good air circulation around the clusters. With later than normal ripening patterns, a long Indian summer provided just the heat we needed for prolonged ripening. While quantity in 2011 was low, the vintage exhibits grace through bright fruit, good intensity and elegant structure.

WINEGROWING
NOTES

Located in the heart of the Oakville AVA's famed "red dirt" in Napa Valley, Au Paradis is situated exactly where its name translates, "In Heaven." Planted in the foothills on the eastside of the valley on a raised gently sloping plateau, the Bordeaux varietals develop into a classic style with silky tannins and deep red fruit. Between 500 and 600 feet, 14.5 acres of Cabernet Sauvignon and Cabernet Franc look down upon the valley and across to the Mayacamas. The slope and hillside location provide ideal sun exposure during the day and help develop the lush, intense fruit one would expect from such a magnificent property.

WINEMAKER'S
TASTING
NOTES

Deep, dense ruby color, Au Paradis offers stunning notes of black currant, black cherry, chocolate, licorice, cloves, cinnamon and subtle aromas of cassis bud and earth. In the mouth, the texture is velvety and loaded with cassis, game, iron-minerals, black cherry liqueur and plum eau-de-vie. Round, refined, complex, meaty with incredible length are the best words to define the mouth feel and finish of the 2011 Au Paradis. It will continue to age gracefully for three decades or more.

WINE
INFORMATION

Harvested: October 17 – November 23, 2011
Blend: 76% Cabernet Sauvignon, 24% Cabernet Franc
Aged 18 months in 100% French oak barrels from artisan coopers
Bottled unfinned and unfiltered May 16, 2013
Alcohol: 15.6%
Release: September 1, 2014