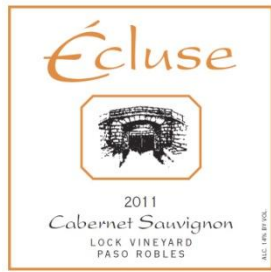


2011 Écluse Cabernet Sauvignon

Lock Vineyard



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295 Cases Produced

14% Alcohol

3.67 pH

5.68/L Titratable Acidity

Unfiltered/Unfined

Our 2011 Écluse Estate Cabernet Sauvignon was sourced from Lock Vineyard, our small family owned 30 acre property located in the prized hills of the Westside Paso Robles AVA. The Cabernet Sauvignon is planted in the south facing portion of the vineyard with high content of shale and limestone soils in two blocks of clones 337 and 08. The proximity of the vineyard to the Templeton Gap gives us an ideal climate for our fruit with hot days but cool, sometimes foggy nights and mornings. The vineyard is sustainably farmed and the bulk of the work is accomplished by hand. From the pruning in February, spring shoot thinning and the harvest in the fall, we are in the vineyard daily monitoring the development of the fruit. With this approach we are able to better assess the relationship of the canopy to the fruit load, the amount of sun exposure on both sides of the canopy and insure that the growing environment in the block of fruit is as ideal as possible. This hands-on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics of our Cabernet Sauvignon.

Overall the 2011 growing season was extremely challenging. It started with a very wet year with rainfall measuring just over 24 inches. The climate was abnormally cool with very few days of 100 degree heat and damp weather. This resulted in lower alcohols and extended hang time for nearly every variety and harvest was delayed by one to four weeks dependent on each variety. The Cabernet was harvested over several days, separating to some degree the slope exposure. By harvesting fruit in small quantities we were able to pick when the flavor profiles were desirable.

We used small open topped fermentation bins which are designed for either one ton or one-and-a-half tons of fruit. Sorting on the inbound conveyor to cull anything undesirable for the final wine, the fruit is de-stemmed looking for whole berries and sorted again on an outbound table to remove jack stems that pass through the de-stemmer. The fruit was then cold-soaked in the barrel room at or below 60 degrees Fahrenheit for several days. We inoculated with commercial yeast strains and fermentation was completed after eleven to fourteen days.

The free run and press wine were combined in a settling tank two days prior to barrel down. Our barrel program consists of utilizing one-third new barrels, one-third once used barrels and one-third neutral barrels with a focus on French Oak for our Cab program. The blend was racked from barrel at assembly in August 2012 and again two weeks prior to bottling. We feel that this early blending results in a more integrated, approachable and mature wine on release that will only improve with age. Following our minimalistic approach to winemaking, our wines are unfiltered and unfined therefore extended bottle aging will develop sediment in the bottle.

Our 2011 Cabernet Sauvignon continues to highlight the wonderful fruit off our very own Lock Vineyard. Beginning with a gorgeous crimson color, the bright cherry and red currant aromas come together with hints of mocha leading to blueberry and espresso on the palate with a luscious mid mouth feel and a velvety rich finish.

This wine was barrel aged for eighteen months and was bottled March, 2013.

Savor the Wine that is truly Écluse!

Steve Lock
Winemaker & Proprietor