



YAO FAMILY WINES

YAO MING®
2011 NAPA VALLEY
CABERNET SAUVIGNON

TASTING NOTES:

Appearance exhibits a soft garnet hue. Aromas are delicate and layered with red fruit and flavors of cherry, cassis and plum. There is core minerality with floral tones. The oak is well integrated and has nice toast aroma with hints of vanilla and wild sage. On the palate the wine is lean and firm but also has broad tannins to balance the texture. This wine can be enjoyed now and will age for 5 years.

WINE FACTS:

Vineyards: Vineyards range from our bench land site in Yountville to Northern St. Helena. The clonal selection includes Cabernet Sauvignon 337, 4 and 6. The soils are alluvial fan and volcanic rock at an elevation between 70–548.6 meters (200–1800 feet) above sea level.

Harvest: Late October through Early November 2011. Grapes were harvested at an average of 24.3°Brix.

Winemaking: Fruit was rigorously hand-sorted and fully destemmed to small stainless steel tanks with light crushing. Cold soaks (5-7 days), warm fermentations between 29– 32°C (85-90°F), and moderate pumpovers twice each day. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one assemblage being done to allow the blend to “marry” in barrel. Barrels for final blend were hand selected by taste. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.

2011 Blend: 90% Cabernet Sauvignon, 6% Merlot, 2% Cabernet Franc and 2% Petit Verdot.

Cooperage and Aging: 65% new barrels; 100% French Oak. Total time in barrel: 18 months

Bottling: September 2013 2,400 cases produced.

Final bottling technical information: pH: 3.58, TA: 6.3 g/L , Alcohol: 14.2 %

Release date: Fall 2014

