

NINER

WINE ESTATES

2011 FOG CATCHER

ESTATE GROWN

WINEMAKER
Patrick Muran

CLONES
548, 95

ROOT STOCK
101-14, 1103P

HARVEST DATES
September 26 - October 1

AVERAGE YIELDS
1.3 tons/acre

AVERAGE BRIX
26.1°

pH / TA
3.6/ 6.5 g/L

ALCOHOL
14.6%

VINEYARD BLEND
71% Heart Hill Vineyard
29% Bootjack Ranch

VARIETAL BLEND
23% Cabernet Sauvignon;
20% Cabernet Franc; 19%
Carmenere; 19% Malbec; 10%
Petit Verdot; 9% Merlot

COOPERAGE
French Oak
70% New

BARREL AGING
27 months

CASES PRODUCED
454

RETAIL PRICE
\$75



THE BLEND

The name of this wine refers to the fog that our grapes experience in the mornings, especially in the latter part of the growing season, post-veraison. By “catching the fog” each morning, the grapes warm up slowly each day, allowing our winemaker to keep them on the vines longer and the flavors to develop further before the harvest.

IN THE WINERY

Fog Catcher represents the pinnacle of what we can do in our vineyards and winery. We begin by selecting fruit from the top Bordeaux blocks in our vineyards. From there each varietal is fermented and barrel aged separately. After 18 months in barrel, our winemaking team revisits the barrels and creates Fog Catcher, which returns to barrel for another 9 months to achieve a level of cohesion and melding of flavors that isn't possible from simple post aging blending.

TASTING NOTES

A hallmark of a great wine is the unfolding of layers that happens as it sits in your glass. Immediately after pouring, this wine is bright and full of blackberry and cherry notes tamed by a bite of savory fennel. Swirl in your glass and sasparrilla notes emerge, integrating with soft vanilla as the wine unfolds. The palate is simply elegant; with a silken mouthfeel and tannins that are very much alive after being cellared in barrel for 27 months and in bottle for 2 years. We highly recommend decanting this wine and watching the layers reveal themselves.