

# Animo

## 2011 CABERNET SAUVIGNON NAPA VALLEY

### ANIMO VINEYARD

The Animo vineyard is located high atop Atlas Peak between 1,270-1,350 feet on 15 acres of stony, volcanic soil, sitting at the edge of a steep canyon overlooking Foss Valley. Named by Michael's daughter, Dina, who upon seeing the land, expressed that the site had "animo," an Italian word meaning spirit or heart, the property was purchased and planted by the Michael Mondavi family in 1999. The Cabernet Sauvignon vines at Animo are of the Clone 4 variety planted on 110R rootstock, producing structured fruit with ample tannins and acid to balance the concentrated dark fruit flavors.

### VINTAGE NOTES

Napa Valley's 2011 growing season started with abundant rainfall extending through June. The rain delayed bud break and flowering and continued to disrupt fruit set. The rainy season was followed by a cool summer that led to slow ripening several weeks behind normal. Ultimately, patience in harvesting paid off with a late Indian summer that produced high quality fruit with ripe, rich flavors from the extended time on the vine.

### WINEMAKING

After the grapes were hand-harvested, de-stemmed and crushed, the juice cold soaked for four days prior to fermentation in stainless steel. Aeration and cap management is handled through a series of punch-downs and pump-overs for color and tannin extraction. Upon completion of fermentation, the lots macerate on the skins for 28-35 days before being pressed off. The wine is barrel aged in 87% new French oak for 20 months before bottling.

82.9% Cabernet Sauvignon, 17.1% Petit Verdot  
5.7 g/l total acidity; 3.83 pH; 14.4% alc. by vol.

### TASTING NOTES

The deep crimson 2011 Animo Cabernet Sauvignon boasts beautiful red cherry aromas, layers of dark fruit flavors framed with sculpted mountain tannins, and a long finish with nuances of coffee and vanilla.

