

# Praise for Previous Vintages



## **91** Rua 2009 Merlot-Cabernet

**Franc (Napa Valley).** A blend of Merlot and Cabernet Franc, this wine is soft, rich and delicious. Although it's completely dry, it's enormously sweet in cherries, red currants, dark chocolate, anise and cedar.

The tannins are furry and firm, making you wonder if it's worth cellaring. The best guess is that it's best now, with decanting, and over the next four years.SH



## **90** Rua 2009 Napa Valley

Focused and sleek, exhibiting black currant and espresso aromas and flavors of black cherry, pencil lead and tobacco that take on density and depth toward the firm finish. Merlot and Cabernet Franc. Drink now through 2017. - T.F.



## **92** Rua 2010 Napa Valley

Sleek and well-focused, with black cherry and espresso aromas and elegant, complex blueberry, graphite and mocha notes that lead to firm but ripe tannins. Merlot and Cabernet Franc. Drink now through 2018. - T.F.

### **Wines West**

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## **2011 Rua** **Napa Valley**

### *The Wine*

Rua is a blend of Merlot and Cabernet Franc from the Carneros Region of Napa Valley. It is rich, ripe, and full of flavor, yet accessible enough to drink now.

### *The Winemaking*

2011 was our latest harvest ever, with fruit arriving at the winery on October 27. As per normal protocol, the Merlot and Cabernet Franc were co-fermented. At the crush pad, the grapes are hand sorted, separated into two lots of equal proportion then sent into two different fermenters. Next, both lots are cold soaked for three to four days before being allowed to warm up and start fermentation – one native, one inoculated. The tanks are punched down by hand three times daily, then pressed together and racked into small French Oak barrels from three distinct coopers – Taransaud, Sylvain, and Radoux – where the wine ages for 20 months.

### *The "Capsule"*

What's on top of Rua? Capabunga, that's what. It's not just a luxurious alternative to an old tin capsule. It can also be used to re-seal this and most other wine bottles – perfect for your wine-by-the-glass program. No more jamming the cork back in the bottle. Made of silicone to resemble the bungs we use in our barrels.

### *Tasting Note:*

Aromas of dried herb, licorice, bright cherry, subtle oak, and earth. On the palate, it is fresh, vibrant and mouth filling. Structured and slow developing, with ripe red fruits developing into a long finish full of fruit and spice.

### *Technical Info*

Brix at Harvest	24.8 to 25.4 degrees brix
TA	6.61 g/L
Alcohol	14.5%
pH	3.60
Release Date	January 1, 2014