



FAMILY WINERY

2011 Clos de Betz

BORDEAUX STYLE BLEND



Our first Merlot grapes ripened nearly two weeks later than average this vintage, and the longer hang time benefited Merlot’s intrinsic rich fruitiness. As the traditional foundation of Clos de Betz (67% this bottling), Merlot always provides its substance and texture, and with the additional hang time, these are highlighted in 2011. The delayed ripening led to a supple mouthfeel, characterful aromas and fine depth of flavor. Ripe black cherry, mocha and wood spice are the hallmarks of this wine and are reflected in the wine.

The additional dimension of this vintage is its ageability. It reminds us of the Clos de Betz from 1999, another cool vintage, which at 12 years old is drinking beautifully. Both the 1999 and 2011 are reminiscent of a well-crafted, top flight St. Emilion. This 2011, with the addition of Cabernet Sauvignon and Petit Verdot, certainly has the vitality and structure to go the distance. During future cellaring, look for emerging aromas of cherry, dark plum and cocoa powder, while the palate softens to a harmonious, creamy texture.

Varietal Components:

- 67% Merlot
- 28% Cabernet Sauvignon
- 5% Petit Verdot

AVA and Vineyard Components:

- 35% Red Mountain – Ciel du Cheval, Kiona & Klipsun
- 35% Horse Heaven Hills - Alder Ridge
- 30% Yakima Valley - Red Willow Vinyard

Barrel Components:

- 100% French Oak barriques
- 65% New
- 35% One fill

Cases Produced: 1282

