

## Calluna Vineyards, Cabernet Sauvignon, Colonel's Vineyard

- Bordeaux inspired and trained winemaking from prime Chalk Hill site
- Cool climate, exposure and farming geared towards elegance in expression
- Mono-varietal expression of the top location on the estate shows distinct Chalk Hill terroir

### The Producer

Many California producers look to Bordeaux for inspiration as the great wines of France have long been the reference points for Cabernet Sauvignon and Merlot. Unfortunately, most wines that claim to emulate Bordeaux bear little resemblance to like their French counterparts; with many producers masking varietal characteristics under veneers of ripeness and oak, while others pursue mono-varietal planting in ever more precise vineyard blocks that is modeled more after Burgundy than Bordeaux. David Jeffrey takes a purist Bordeaux approach matching varieties to the site and using the art of blending to express the voice of the place. The results are wines of balance and elegance, a fresh and welcome example of Californian Bordeaux.

David Jeffrey has always loved Bordeaux so when he decided he wanted to make wine it was clear to him that he needed to learn from the best. He went to Bordeaux to learn from renowned oenologist Alain Raynaud, whose innovative practices elevated Ch. Quinault L'Enclos up the ranks of St. Emilion's classification. Working with Raynaud, Jeffrey learned the full spectrum of winegrowing from vineyard design and training to cutting edge fermentation and tannin management to get the most from each vineyard block.

Armed with the knowledge he needed and a solid vision, Jeffrey's next task was to find the site that would fit his vision. He knew that the most important task was to match the varieties with the appropriate site. After concerted search in Napa and Sonoma, he found his ideal spot on the Western slopes of the Chalk Hill AVA. In Chalk Hill he found a spot not unlike the Cote of St. Emilion, home to the great Chateaux such as Ausone and Pavie.

Calluna Estate sits on a Western facing slope overlooking the Russian River Valley. The hillside provides outstanding exposure and drainage while the elevation prevents the grapes from being baked by the afternoon sunlight. Cool air from the Russian River sweeps up the slope keeping the acid levels fresh. The soils are very diverse including marine Franciscan formations and Goldridge sandy loams well as volcanic and metamorphic rocks. Jeffrey plants each variety in its ideal place. Vines are planted in dense rows and cane trained just as in Bordeaux using the canopy to protect them.

After harvesting perfectly ripe fruit, slightly ahead of his neighbors, Jeffrey employs cutting edge methods used in top Chateaux in Bordeaux including barrel-fermenting the Colonel's Cabernet, a technique also used Harlan and Dana Estates. The early integration of oak into the wine softens the tannins and diminishes the impact in the finished wine.

### The Wine

If the Calluna Estate Red is the top expression of the entirety of the Calluna site as seen through the eyes of Bordeaux then the Colonel's vineyard is a more Burgundian take showing what a single variety can do on a perfectly exposed slope. Colonel's is a 1.25 acre block planted on the prime exposed hillside cascading down from the estate home. It is densely planted and cane-trained a la top sites in the Medoc and receives full sunlight late into the day. It is kept cool by the Chalk Hill breezes rising up from the Russian River valley in the distance. The ample sun allows the wine to ripen fully and the elevation and breeze prevents the grapes from overripeness and baked flavors. The wine is fermented in barrel and aged in French oak. While this wine seems at first to run contrary to the vision of Calluna's blended wines when one tastes it you can't deny that it deserves its place as a distinct vehicle for Chalk Hill's terroir.



**Region:** Sonoma County

**Appellation:** Chalk Hill AVA

**Vineyards:** Calluna Estate

**Altitude:** 500-700ft

**Soil:** Franciscan formation over volcanic base

**Varietals:** 100% Cabernet Sauvignon

**Vine age:** 2005

**Planting system:** VSP, cane trained Cordon

**Vine density:** 1560-4150 vines per acre

**Production:** 125 cases

**Vinification:** Barrel-fermented in oak, racked and pressed with wine from each barrel returned for elevelage

**Aging:** 21 months in French oak, 60% new

**Tasting Notes:** Delicious!