



2011 Latigo

A FORTIFIED WINE PRODUCED IN THE PORT STYLE

Blend: 100% Cabernet Sauvignon Fortified with Alembic oak-aged brandy

Vineyard Notes: Grown on our mountain estate vineyard at elevations up to 2,200 feet. The vineyard is CCOF Organic and Demeter Biodynamic certified. On the ranch we pursue a true biodynamic “closed system,” where Biodynamic preparations are sourced primarily from our property. A picturesque aspect of this is our Scottish Highland cattle, which play an important role.

It was a stellar year for growing fruit on our mountain estate. This was our second vintage of cooler than normal summer temperatures. Our mountain vines are accustomed to summer heat. A cool year means we saw highs in the upper 90s to low 100s with just a few days topping out at 110. Evenings cooled to the high 60s. This gave the fruit the benefit of long hang-time. Harvest for the Cabernet Sauvignon grapes used in our Latigo began on November 2nd.

Winemaker’s Notes: Red rocky, volcanic soil farmed using Organic and Demeter Biodynamic farming methods. Alcohol: 18%; pH: 3.5; Residual Sugar: 13%; Cooperage: Aged 27 months in 100% Marchive French Oak from Allier Forest, France; Production: 400 cases

Tasting Notes: Beautiful dark amber-red jewel tones with deep sultry aromas of ripe roses, delicate smoke and cocoa. Flavors of smooth, rich, black chocolate cherries, pipe tobacco, currants and caramel delight the palate. Balanced tannins and acidity lend structure. Deliciously scented and intensely concentrated; perfect as an after-dinner drink or sip with your favorite chocolate! Cigar lover’s delight!



Accolades

92 Points, Wine Enthusiast “Cellar Selection”
92 Points, Wine Enthusiast Best of Year 2016 Issue
Best of Class, San Francisco Int’l Wine Competition
Gold Medal, Int’l Women’s Wine Competition
Gold Medal, Denver Int’l Wine Competition



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