

2011 ABREU
Cappella

ST HELENA, NAPA VALLEY



PROPERTY



Cappella is one of the oldest vineyard sites in St. Helena, six acres that sit alongside a Catholic cemetery on the west side of town. In the 1980s the church asked David to tear out the old vines, then he watched as the land lay fallow for close to two decades. When he finally got the chance to replant, he jumped. He'd tasted fruit from Cappella in the 70s. He knew what kind of wine it could make.



But that first replant was ill-fated thanks to diseased rootstock, and once again he was ripping out vines. “It took us six years before we had a crop. We could have ignored it, pulled the vines out one by one as they collapsed. But then we’d have all these different ripening patterns, which would impact consistency. It was an easy decision.”



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2011 started off slow. There were ample spring rains, which we would gladly take these days. The vines slowly made their way through the season, lagging behind in every physiological category. By August, it was clear we would need a gloriously long, warm fall to ripen the crops. We couldn't count on it. So we dropped fruit, reducing our yields, believing it was the only way we could be guaranteed ripeness. That decision paid off.

Veraison came and went as with any other season. We began harvest at Cappella on September 28 with the Merlot, along with sections of the Cabernet Sauvignon and Cabernet Franc. These early picks were extraordinary – lush, pure flavors with great intensity, and impressive color. The two additional picks spanned two weeks—one early in October, and the other on October 21.

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot
PICK DATES:	September 28, October 3, 20 & 21
PRODUCTION:	8 barrels
BOTTLED:	December 2013
RELEASE DATE:	October 2015
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

The fruit Cappella gave us in 2011 was concentrated, showing a density and texture that we have come to expect from this site. The aromatics, as well, were off the charts – another signature of this jewel of a vineyard. Our success in 2011 is undoubtedly tied to Cappella's gravelly soils. Part of an ancient alluvial fan deposited by St Helena's Sulphur Creek, these well-drained, rocky soils nudge along the vines' ripening in milder seasons.

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“As I wrote last year, the work that the famous viticulturist and wine producer David Abreu does, along with his assistant Brad Grimes, is at the top of the qualitative hierarchy in California, if not the entire world. His four vineyards produce ravishing wines of great richness, complexity and aging potential. Even in vintages where others might stumble, such as 2011, somehow Abreu’s magic in the vineyard translates into wines of fabulous intensity and compelling quality in the bottle.”

*Robert Parker—The Wine
Advocate*

“Finally in the bottle, the 2011 Proprietary Red Cappella is showing even better than it did from barrel last year (a common occurrence at Abreu). The 2011, which includes more Merlot than usual because of the cold growing season, reveals terrific notes of espresso roast, chocolate, forest floor, incense, and blackberry and cassis fruit. This broad, round effort is an opulent, fruit-forward, supple, luscious wine that should drink well for 10-15 years”

*Antonio Galloni—Vinous
Media*



JOURNEY



Growing up, Napa Valley was David Abreu's playground as well as his classroom. Born into a family of ranchers, he spent the better part of his youth working in Napa's original vineyards. Over time, David's sense of what makes a site stand out—why one vineyard makes great wine and another's is just good—was sharpened beyond the ordinary.

Eventually, intuition and experience led him to four exceptional vineyard properties: Madrona Ranch, Cappella, Howell Mountain, and Thorevilos. He planned and planted each one. And with an



uncompromising—some might say insane—commitment to quality, he and his crew farm them to perfection. Alongside Brad Grimes, a chef turned winemaker, he whittles one hundred barrels down to just 12,000 bottles of single-site Cabernet blends. You could call it passion beyond reason. And you may be right.

“It’s not about me and the team, there’s a bigger picture here. It’s all about the properties - their soils, the people that were behind them historically, their place in the community. And then how we found them, and what we’re doing with them now.”

David Abreu