



2011 ABREU  
Las Posadas

HOWELL MOUNTAIN, NAPA VALLEY

## PROPERTY

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When David Abreu purchased this Howell Mountain property in 2000 it came with an unexpected perk: first growth redwood stakes dating back over a century. Relics of an earlier era of agriculture.

“When the college owned this site they’d burn the underbrush, including the stakes, to keep it clean. When I came in we found them and set them all aside,” he says.

Perched at 2,000 feet, Las Posadas vineyard calls the Vaca Mountains home - a rugged mountain range hemming the eastern



edge of the Napa Valley. Surrounded by a protected forest of fir and pine, the vines enjoy abundant sunshine above the fog line of the Valley below. Its red Aiken soils are layered over white tufa, and the rocks that littered the site before it was planted now form walls defining the property. The redwood stakes – collected, stacked, preserved – await their next life.



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Harvest at Las Posadas always lags a few weeks behind our lower-elevation vineyards. In 2011, when harvest finally kicked off in mid-October, the picks were wildly diverse. The first contained selections of all 5 varieties from 8 different blocks. Driven by Malbec, this ferment yielded four barrels of incredibly intense wine, becoming a core piece of the 2011 Las Posadas. Two weeks passed before the upper section of the vineyard, the 'Corral', was picked. Composed of Cabernet Sauvignon, Cabernet Franc and Petit Verdot, this dense and expansive lot was the primary building block for the 2011 Las Posadas. Finally, the older section of Cabernet Sauvignon and the small block of Petit Verdot came together to form the last piece of the puzzle. Together these three unique lots were selectively blended to create an 8 barrel blend that is the 2011 Las Posadas.

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Malbec
PICK DATES:	October 14, 27, 28, 31
PRODUCTION:	9 barrels
BOTTLED:	December 2013
RELEASE DATE:	March 2016
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

In a vintage that challenged winemakers to do something differently, we did the same thing we always do. Work. Focus. Put our heads down to seek the most elusive quality a wine can have - consistency. When we finally stood up to take stock, we saw honest wines tucked away in barrel. We saw a vintage in which we made sacrifices so that our wines could tell the story of 2011 for decades to come, without smokescreen or apology.



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“The 2011 Proprietary Red Howell Mountain exhibits red and black fruit, roasted meat, sweet forest floor and wet gravel characteristics, undeniable minerality, medium to full body and beautiful ripeness, purity and depth...it is one of the vintage’s most successful efforts. 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



“Another utterly dazzling wine, the 2011 Howell Mountain shows just how fabulous this vintage was in certain spots. Savory herbs, graphite, minerals, crushed rocks and masses of dark fruit saturate the palate in a stunning display of pure class. Waves of blue, purple and black fruit continue to develop as the wine opens up. This is another magical, spellbinding wine from David Abreu and Brad Grimes.”

Antonio Galloni—Vinous Media



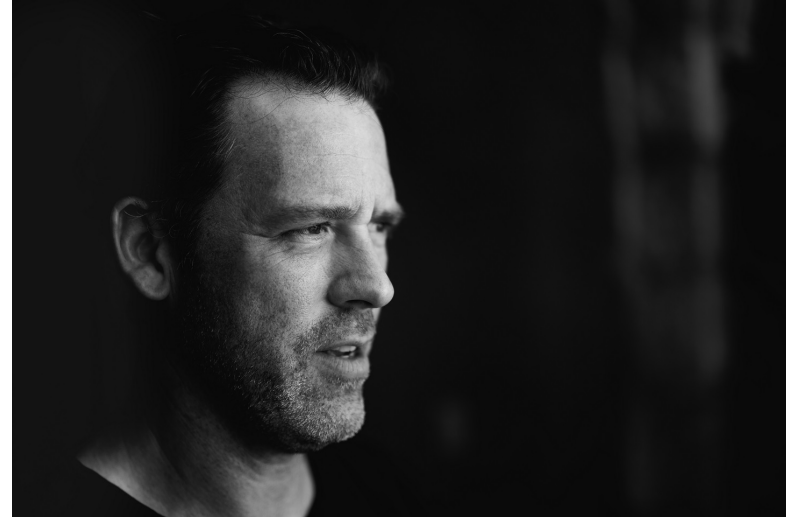
## JOURNEY

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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.

“When you work with a vineyard long enough, you get to know its personality. You know how to pull the best from it, no matter the vintage. That’s what it takes to make a great wine. A wine that might actually be around – to tell its own story – 100 years from now.”

David Abreu