

2011 ABREU
Madrona Ranch

ST HELENA, CA



PROPERTY



If Abreu has a core, it is undoubtedly Madrona Ranch. It was the first property David fell for, and developed, back in the 1980s. The canyons and curves that snake through the site, the soils that range from red Aiken to white tufa to dark clay and rocks—it's a magical site. Harvest picks are meticulous, often spanning weeks, but the diversity makes for incredible complexity, and plenty of blending options.

Madrona is a working ranch too. In fact, livestock have laid claim to more than their share of real estate. Cattle, goats, pigs, chickens—even honeybees, which live in one of the old barns on the property. “We tend the animals and leave the bees alone,” says David. “We do collect the honey though. We consider it fair rent.”



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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 half our fruit early, believing it was the only way we could be guaranteed ripeness. That decision paid off.

With the light crops, we harvested Madrona Ranch in just 4 picks - in other years that might be 7 or 8. We began on September 28 with Merlot, Cabernet Sauvignon and Cabernet Franc, followed shortly after by our second pick, of Cabernet, in early October. The mild season allowed us to catch our breath before the final picks on October 20 and 23, bringing in the last of the Cabernet Franc and Petit Verdot.

With the varied exposures, soils and vine age at Madrona Ranch, harvest is always diverse, and the wines always layered.

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
PICK DATES:	September 28, October 3, 20 & 23
PRODUCTION:	10 barrels
BOTTLED:	December 2013
RELEASE DATE:	October 2015
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

2011 was no exception. The ferments from the earlier picks, primarily from the red Aiken soils in the upper elevations of the Ranch, showcase the rich, soft side of Madrona. The latter picks, from the original plantings at lower elevations, provide a noble tannin structure often present in wines made from these 30+ year-old vines. On the blending bench, the wine came together effortlessly with balance and concentration – a true reflection the site, as well as the season.


707-963.7487
info@abreuwineyards.com
Abreu

“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*

“Abreu's 2011 Madrona Ranch possesses remarkable textural depth and richness, especially for the year. Rich, layered and super-expressive, the 2011 graces the palate with a compelling interplay of bright fruit, expressive aromatics and lovely breadth. New leather, crushed flowers and mint add nuance on the close. Drinking window: 2017 – 2031.”

*Antonio Galloni—Vinous
Media*

A close-up photograph of a weathered wooden post. A dark metal label is attached to the post with two screws. The label contains the text 'BLOCK 2C', 'Cabernet Franc', and 'Rows 43-65'. A thin metal wire is wrapped around the post, passing behind the label.

BLOCK 2C
Cabernet Franc
Rows 43-65

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.



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.

Eventually, intuition and experience led him to four exceptional

“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