

# FAUST

CABERNET SAUVIGNON

NAPA VALLEY

2011



**A** **DECADE AFTER** the first release from his Quintessa estate, Agustin Huneeus felt the thrill and excitement of a new endeavor beckon. The underlying premise for all of the wines he has ever produced has been that great wines must be a reflection of a great vineyard. Faust is not. Instead, Faust is a tribute to Napa Valley's noblest grape – full-bodied, decadently rich and unctuous Cabernet Sauvignon.

To express the complexity of the grape and diversity of the Napa Valley, Faust seeks Cabernet Sauvignon grapes from Agustin's family vineyards in Rutherford and Coombsville, Napa Valley's newest appellation located in the eastern foothills south of Atlas Peak. Agustin's relationships with growers in other appellations, such as Yountville, Mount Veeder, St. Helena and Rutherford, round out the blend with small lots from these spectacular mountain and valley terroirs.

Faust also honors the legend of Dr. Faust, a scholar and respected man of society who was tempted by the devil to seek renewed passion and youth in exchange for his soul. Faust is indeed the fruit of renewed passion for Agustin, though Mephistopheles has not yet appeared to claim his soul.

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**THE 2011 VINTAGE** saw cool spring temperatures and moderate rainfall that pushed bud break, flowering, and fruit-set back two weeks. The cooler temperatures continued into summer, making canopy management essential. A warm September month allowed the grapes to ripen and mature. However, this was followed by an early October rain which challenged the skills of our viticulturists who responded with careful canopy management, crop removal where warranted, and a lot of patience. The four weeks of Indian summer that followed the rain allowed the remaining grapes to ripen evenly. Extensive selective picking and sorting was employed to ensure that the grapes that reached the tanks were in optimal condition. All grapes were hand-picked, double-sorted and crushed, then cold-soaked and fermented in both French oak and stainless steel tanks. After an extended maceration, Faust was aged for 19 months in French oak.

## COMPOSITION

78% Cabernet Sauvignon, 17% Merlot,  
3% Petit Verdot, 1% Malbec, 1% Cabernet Franc

## ALCOHOL

14.2% by volume

## AGING

19 months in 100% French oak, 30% new

## WINEMAKER'S NOTES

Bright, smooth, and rich ruby color with captivating aromas of black currant, red cherry, and spice are lifted out of the glass. The wine is inviting with a supple mouth-feel and notes of cassis, dark chocolate and ripe berries. The layers of complexity continue to develop throughout a silky finish. The 2011 is ready to drink upon release, but will continue to age gracefully and develop over five to six years.

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