

Wine Specs

Vintage: 2011

Varietal: Red Blend

Appellation: Napa Valley

Vineyard Designation: Honey B and Stags Leap District

Sugar: 24.7 to 25.5 Brix at harvest

Acid: 5.9 g/L

pH: 3.66

Ageing: 17-19 months, 45% new French oak, 5% new American oak, 50% 2 and 3 year old oak

Bottling Date: May 9, 2013

Residual Sugar: 0.40 g/L



“We’ve always called the Fraternity our “every day” wine; however, there is nothing ordinary about the 2011 IV Sons Fraternity – a blend of varietals that create a unified flavor experience which is sure to delight!! The final blend includes Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah and a dash of Malbec. This wine is powerful and filling. Aromas of cinnamon, plum, sweet oak, black olives, cherries and ground coffee entice you and the mouth-watering flavors of cranberries, ripe red fruits, white chocolate and smoky-sweet herbs are wrapped in delicious hints of vanilla from the accent of our 10% new American Oak (the rest of the barrels are French Oak, 40% new). The 2011 Fraternity is approachable and balanced and is the perfect pairing for most foods.”



Kevin, Michael, Tommy & Matthew Baldacci

This bottle is named after Thomas’s four sons: Kevin, Michael, Tommy and Matthew. Featuring four varietals in this unbelievable blend, it is a true tribute that differing personalities form the strongest of bonds.

Tasting Notes

Continuing the tradition of our “serious table wine,” our Fraternity blend features strong black fruit of blackberry jam, earth, cooking spice and menthol. Smooth tannin and a pronounced body and structure emerge from this table pleaser.

Vineyard Notes

The Four Sons Fraternity is a combination of fruit sourced from our two estate vineyards, the Family Ranch in the Stags Leap District and our Honey B Vineyard located in Carneros. The blend is a balance of the two growing regions with Stags Leap offering a longer growing season of warm days and cool nights—and Carneros influenced by the cooling effect of the Pacific Ocean combined with summer fog, warm days, and a long, temperate growing season. The blend utilizes the best of both regions and allows us to emphasize the different components in a distinctive final blend.

Production Notes

All of our fruit passes through a small de-stemmer and is never crushed. We then bleed a percentage of the juice to allow for an increased ratio of skin to juice which adds structure, mouthfeel and color to the final wine. Our pump over fermentation are less aggressive to allow for a more gentle and supple final wine. Once fermentation is complete, the wine is racked clean into oak barrels where it passes through a native inoculation of malolactic fermentation and then ages for 17 - 19 months prior to bottling.

Winemaker Notes

The 2011 vintage was a challenge for every northern California wine grape region. The cool spring weather hampered fruit set, when flowers turn to berries, in most vineyards, reducing the crop by about half compared to normal. Despite the low yields, the hot weather that typically presents during the growing season, never arrived. While no one is calling it a great vintage, many however, believe great wines were made, just not enough of them. We were able to work closely with our vineyard manager to achieve the best balance possible with richness and structure while leveraging the opportunity to source fruit from our two estate vineyards.

3,500 cases produced