

2012 Estate Élu Napa Valley Red Wine



Winemaker's Notes:

This opulent blend presents with deep shades of reds and purples. Aromas of dark fruit, blackberry and black plum combine with elements of espresso, vanillin and molasses, as well as notes of smoky oak and dusty terroir. Flavors of dark plum and cassis follow with anise and toasted barrel attributes. This red blend offers a finely textured silky structure with density and a graceful appeal.

Growing Season:

The season of 2012 commenced with a very dry and cold winter. The lack of water was concerning as this dry spell in Napa Valley persisted through the end of February, while the Sierras had minimal snowfall. March eased the burden with nine inches of rain, replenishing groundwater reserves. A warm spring and a moderate to hot June, July and August followed. This provided excellent ripening weather through the summer, which was then followed by a warm September, allowing a good, even and progressive harvest. October kicked off with a hot start followed by even, warm conditions. All in all, 2012 provided an excellent growing season.

Winemaking:

The fruit was hand harvested in the cool morning hours and brought to the winery in half ton bins. At the winery, the clusters were sorted using a double sorting system. First, the clusters were sorted by hand. The fruit then ran through a small destemmer that removed stems from the grapes prior to the individual berries being sorted to ensure that the most ideal grapes were chosen. These berries were delivered to a fermenter where there was a period of resting on skins. Warm fermentation temperatures were encouraged along with gentle cap maceration to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 19 months of maturation.

Appellation Vineyard	Napa Valley Rutherford Estate Vineyard Dollarhide Estate Vineyard
Variety/Blend	72% Cabernet Sauvignon 13% Merlot 10% Malbec 3% Cabernet Franc 2% Petit Verdot
Oak Maturation	100% French oak (55% new French oak) for 19 months
pH	3.85
T. Acidity	5.8 g/L
Residual Sugar	<0.2%
Alcohol	14.5%
Harvest Dates	October 6 - 21, 2012
Bottling Date	July 15, 2014
Case Production	2,901 cases
Suggested Retail Price	\$75.00

ESTATE GROWN + SUSTAINABLY FARMED
 CERTIFIED NAPA GREEN

