



2012 Estate Cabernet Sauvignon Napa Valley

Winemaker's Notes:

Rich, vibrant purple and red hues present in this wine. Blackberry and ripe currant aromas combine with black pepper, anise, toasted oak and smoky roasted mocha. Flavors of black plum and cassis complement flavors of roasted coffee bean and licorice. This is a structured Cabernet Sauvignon with fine texture, length, flavor and style.

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 harvested in the cool morning hours, then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged 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 18 months of maturation.

Appellation	Napa Valley
Vineyard	Dollarhide Estate Vineyard Rutherford Estate Vineyard
Variety/Blend*	85% Cabernet Sauvignon 5% Petit Verdot 5% Cabernet Franc 3% Malbec 2% Merlot
Oak Maturation	100% French oak (34% new French oak), 18 months in barrel
pH	3.80
T. Acidity	5.6 g/L
Residual Sugar	<0.2%
Alcohol	14.5%
Harvest Dates	September 26 - October 21, 2012
Bottling Date	May 29 - June 10, 2014
Case Production	18,393 cases
Suggested Retail Price	\$35.00

ESTATE GROWN + SUSTAINABLY FARMED
CERTIFIED NAPA GREEN

