

## 2012 CABERNET SAUVIGNON

Varietal Composition 100% Cabernet Sauvignon

> **Appellation** Coombsville Napa Valley

Cellaring
22 months in new French oak

Production 234 Cases

Final Chemistry
TA: 6.1g/L pH: 3.55
Alcohol: 14.7%
Residual Sugar: 0.02%

**Bottled** September 15th, 2014

Released October 19th, 2015

## Sensory Profile

A classic and layered Cabernet with floral aromatics, allspice, coffee, chocolate, blackberry and cassis. The palate is opulent yet firmly structured possessing chocolaty tannins and a long finish. This wine will develop and age nicely for 10-15 years.