



2012 ESTATE CABERNET SAUVIGNON



Varietal Composition
100% Cabernet Sauvignon

Cellaring
22 months in 100% new French oak

Appellation
Coombsville

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

Growing Season

“Classic” and “perfect” are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley’s treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

Winemaking

All fermentations were conducted in small, two ton fermenters filled by gravity. A three day cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched down 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, depending on how the wine tasted, to extract the best tannins from the fruit and avoid the harsher, late-extracted tannins. Upon pressing, the wine went directly to 100% new French oak barrel and aged for 22 months prior to bottling.

Sensory Profile

A classic and layered Cabernet Sauvignon 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.

