



2012 DISTRICT COLLECTION RUTHERFORD CABERNET SAUVIGNON



TECHNICAL NOTES

Appellation: Rutherford, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 14.5%

pH: 3.78

TA: 6.44 g/L

Fermentation: 18-20 months in 60% New French oak

Production: 800 cases

IN THE VINEYARD

While we were replanting our cherished Rutherford Estate vineyard, the grapes for this Cabernet Sauvignon were grown in Carpy Conolly vineyard in Rutherford, renowned for producing single vineyard wines. The vineyard has a Lyre trellis system pruned to quadrilateral cordons with vines spaced six feet apart and eight feet between each row. The maturity of the vines contributes to the concentrated Cabernet flavors and the rich, well drained, gravelly loam soils are an essential component to high quality grape growing.

ABOUT THE VINTAGE

"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 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.

CONVERSATIONS WITH THE WINEMAKER

The grapes were fermented on the skins for 26-40 days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged in 100% French oak barrels, with 60% new oak. Tightly grained Taransaud, Demptos, and Seguin Moreau barrels were selected because of their ability to slowly impart oak to the wine for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

This classic Rutherford Cabernet Sauvignon expresses ripe blackberry and black currant aromas with a hint of coffee and warm fruit pie. The wine is full-bodied, integrated with a sweet tannin entry and a firmer, well-structured tannin finish trailing with a dash of flavorful black tea. Try it with a seared filet mignon or pan roasted veal chops.