



2012 District Collection St. Helena Cabernet Sauvignon



TECHNICAL NOTES

Appellation: St. Helena, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 15.4%

pH: 3.69

TA: 6.38 g/L

Fermentation: 17 months in French Oak, 55% new oak

In the Vineyard

The grapes for the St. Helena Cabernet Sauvignon were sourced from two main vineyards located just north of the winery. These vineyards are located on gravelly alluvial fan soil with excellent drainage, an essential component in high quality fruit development. The vines are less vigorous in this area of the Napa Valley, producing smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. The wine is produced to showcase the terroir and distinct flavor characteristics of our cherished vineyards.

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 53 days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged for 17 months in 100% French oak barrels, with 55% in new oak from Baron, Demptos and Seguin Moreau coopers. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

Wine Profile

With inviting aromas of fresh strawberry rhubarb pie and red fruits, our 2012 St. Helena Cabernet Sauvignon tempts the palate. Rich flavors of vanilla and crème caramel are balanced by dark red fruit characteristics and a touch of oak. This Cabernet Sauvignon has a broad entry with a harmonious balance of density and depth, and sweet tannins then lead to a long, satisfying finish.