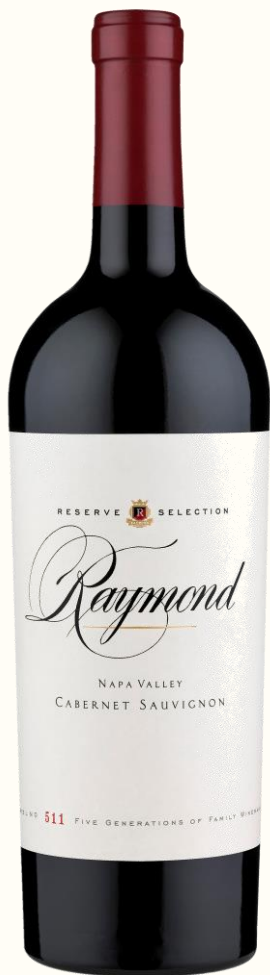




2012 RESERVE SELECTION NAPA VALLEY CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: NAPA VALLEY

VARIETAL: 95% CABERNET SAUVIGNON, 3% PETIT VERDOT, 2% PETITE SIRAH

ALCOHOL: 14.5% BY VOL.

PH: 3.78

TA: 6.08 G/L

AGEING: 18 MONTHS FRENCH OAK, 30% NEW

FRENCH OAK

IN THE VINEYARD

The grapes for the Napa Valley Cabernet Sauvignon were sourced from our vineyards in Rutherford and St. Helena, as well as select nearby growers. Our estate vineyards are located on gravelly alluvial fan soils with good drainage, necessary for growing excellent quality Cabernet Sauvignon. The vineyards are diligently monitored throughout the growing season to balance the crop size and quality. Shoot thinning and leaf removal early in the growing season followed by cluster thinning at veraison, help to achieve evenly ripened grapes with concentrated flavors.

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 WINEMAKERS

The wine spent an average of 25 days on skins, then was aged for 18 months in 30% new French oak (mostly Demptos, Saury, Seguin Moreau, Nadalie). The balance was aged in once and twice-used French oak. The final blend includes small amounts of Petit Verdot and Petite Sirah for added depth and complexity. The wine was bottled unfiltered contributing greater texture and presence to the mid palate.

WINE PROFILE

Our 2012 Reserve Selection Napa Valley Cabernet Sauvignon opens with tantalizing aromas of plum, cedar, dust, and earth. Dark chocolate and blackberry flavors envelop the palate and are supported by bright acidity, integrated tannins, and a satisfyingly long finish. Enjoy this wine over the next 5-8 years.