

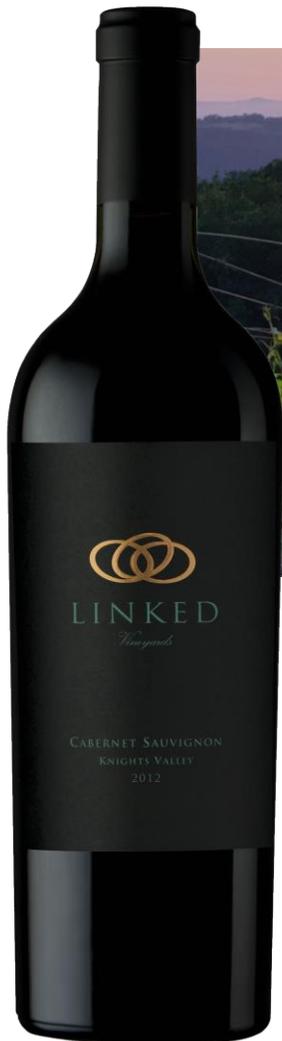
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Vineyards

2012 KNIGHTS VALLEY CABERNET SAUVIGNON

Perfection is hard to realize, but 2012 might come close. A beautiful growing season raised our spirits after the challenges of 2011. A cool spring with plentiful rains made the vines incredibly happy. Summer temperatures danced between the upper 70s and low 90s. No rain. No hot stretches. Nothing for a farmer to complain about! October brought cooler temperatures, allowing the fruit to ripen slowly...perfectly.

So, what do you do when Mother Nature hands you impeccable fruit? Make the most breathtaking bottle of wine! Aromas of wild blackberries and currants intermingle with dusky notes of fresh tobacco, allspice and cedar. A mélange of ripe blackberry, boysenberry and huckleberry flavors is interlaced with warm spice notes, bourbon, vanilla and a hint of cocoa. This wine waltzes between mouth-watering luxurious tannins and bright and intense fruit. This is a sultry wine that beckons you to sip...and savor...and come back for more. Drink it now, or put it away? The only answer is YES!



Wine

Winemaker:	Luc Morlet
Harvested:	October 28th by hand in small lugs at 26.4° brix
Composition:	100% Estate Cabernet Sauvignon
Fermentation:	Native yeast in small tanks and puncheons
Aged:	16 months in French oak from artisan coopers
Bottled:	May 23rd, 2014, Unfiltered and Unfined
Alcohol:	15.2%
Production:	122 cases

Vineyard

Planted:	2000, Clone 337 on 110R Rootstock
Elevation:	1,050 – 1,250 feet
Soil:	Rocky Volcanic, Rhyolitic, Laniger Loam
Exposure:	Western Facing, 30-50% Slopes
Appellation:	Knights Valley, Sonoma County