

# GNARLY HEAD®

2012

## CABERNET SAUVIGNON

### GNARLY INSPIRATION

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California - several that are older than 80 years old! The vines planted in these older vineyards are free standing "head trained" vines that resemble wild bushes with twisted old trunks and branches that spread out in all directions like unruly umbrellas - truly gnarly heads. These gnarled, head trained vines provided the inspiration for Gnarly Head...they look gnarly and the wines they create are powerful, concentrated, and in other words, gnarly.

But Zinfandel is not the only California grape that can be gnarly. All of our wines are crafted in our Gnarly Head style...big, bold and juicy.

### WINE

Gnarly Head 2012 Cabernet Sauvignon is King- big, gallant and powerful. This dark, bold Cabernet has solid tannins and jammy fruit, with aromas of black cherry, blackberry, freshly-cracked black peppercorn, violet and charred notes. On the palate, flavors of dense black fruit compote and currant followed by a trio of clove, spice and earth, lead to a generous, lingering finish. Try pairing this Cabernet with grilled lamb skewers, strong cheeses or a spaghetti Bolognese.

### VINTAGE

The 2012 vintage produced a bountiful crop of exceptional quality. Moderate weather throughout the growing season put little pressure on the vines which provided the grapes with well-balanced structure and concentrated flavors. A warm, dry spring helped the vines to set a sturdy crop followed by a summer with substantial amounts of afternoon sunshine and cool nights. Warmer weather just before harvest allowed the grapes to gradually ripen delivering bright acid and good tannic structure. Harvest in California began on time which resulted in mature fruit with bright, fresh flavors and outstanding quality all around.

### VINEYARDS

The 2012 Gnarly Head Cabernet Sauvignon is crafted using grapes from select vineyards throughout Lodi, an area long known amongst California winemakers for its ability to fully ripen Bordeaux varieties. Cabernet from each area adds a unique character to the final blend: Clements Hills adds tannin and structure; Alta Mesa adds a layer of jammy, ripe black fruit; Mokelumne River and Cosumnes River contribute nuances of herbs; and Sloughhouse adds hints of spice. These layers are all wrapped around the dense, juicy core of wine made from Borden Hills fruit, the location of our own Clay Station Vineyard.

### WINEMAKING

Grapes for the Gnarly Head Cabernet Sauvignon were harvested in the cool of the night at the peak of ripeness and immediately delivered to the winery to be destemmed into tanks where they sit for 24-48 hours, slowly warming up to proper fermentation temperature. After fermentation is complete, a portion of the wine is aged in a blend of American and French oak while the balance ages in stainless steel to provide bright black fruit notes to the final bold, structured blend.



### TECHNICAL DATA

APPELLATION: California  
ALCOHOL: 14% by volume  
TOTAL ACID: 0.58g/100ml  
FINAL pH: 3.67

BOLD. SOPHISTICATED. WITH A HINT OF GNARLY.