




SIMI

2012

Alexander Valley

CABERNET SAUVIGNON

SIMI. SYNONYMOUS WITH SONOMA COUNTY.

Two brothers who immigrated to Northern California in the mid-1800s saw promising similarities between Sonoma County and their native Tuscany where wine had been made for centuries. In 1876, they founded SIMI. Today, we claim the honor of having been in continuous operation longer than any other winery in Sonoma County, and we still make wine in the stone cellar built by the Simi brothers in 1890.

VINEYARDS

Alexander Valley was shaped by dramatic geologic activity—from an ancient landslide that changed the course of the Russian River to earthquake upheavals that redistributed entire mountaintops. The region's incredible diversity of soil types and microclimates produces wines with velvety textures and bright, luscious flavors. SIMI Alexander Valley Cabernet Sauvignon reflects the best of Alexander Valley where Cabernet Sauvignon fruit tends more toward blackberry and mulberry fruit, soft, ripe tannins, and a bit of spice to add interest.

VINTAGE 2012

This vintage started off with a wet spring followed by an extended growing season, ideal for full-fruit expression and ripe tannins. The warm harvest allowed grapes to reach full maturity, yielding a very well-balanced, generous vintage. The 2012 summer was a great growing season for red varieties, with daytime temperatures of 88-90°F. The cool nights and foggy mornings were great for slow, gentle ripening, releasing full-fruit expression. Most regions reported above-average yields. Our Cabernet Sauvignon grapes resulted in wines with mature flavors, ripe tannins, and elegant structure. We began picking the fruit for this wine on October 6 and finished on October 31. Brix at harvest averaged a well-balanced 24.6°.

WINEMAKING

We turned to two of our estate vineyards, Los Amigos—a classic valley floor vineyard, and Red Fan—a foothill vineyard with great sun exposure, to form the backbone of this wine. We also used fruit from other noted Alexander Valley vineyards, including Encinos, Big River, Hoot Owl Creek, and Belle Terre. We blended in small amounts of Malbec and Petit Verdot to accentuate additional red and black fruit flavors and also to contribute subtle hints of spices and herbs. During fermentation, the developing wine remained on the skins for 32 days to increase extraction and color. All of the wine underwent a secondary malolactic fermentation and was then aged in small oak barrels (34% new) for 16 months.

WINEMAKER NOTES

SIMI 2012 Alexander Valley Cabernet Sauvignon follows up on its deep, dark garnet color and ruby edge with lifted and pretty aromas of bright cherry, blackberry, plum, and cassis. Baking spice, cedar, and chocolate notes round out the aromatic profile. Compelling flavors of cassis, cherry, and plum along with black pepper, cedar, and clove add life to this full-bodied yet silky wine that finishes with soft, velvety cocoa tannins. Overall, the wine is elegant, structured, and inviting. Our Alexander Valley Cabernet will bring out the best in grilled strip loin with roasted mushroom jus, Moroccan spiced lamb shoulder with capers and preserved lemon, roasted venison with huckleberry sauce, or pork pot roast with prunes.

Alexander Valley

WINEMAKERS: Susan Lueker,
Megan Schofield

VINTAGE: 2012

VARIETAL COMPOSITION:

90% Cabernet Sauvignon,
7% Merlot, 1% Petit Verdot,
1% Cabernet Franc, 1% Malbec

APPELLATION: Alexander Valley (90%),
Sonoma Valley (6%),
Dry Creek Valley (4%)

VINEYARDS: Los Amigos, Red Fan,
Encinos, Big River, Hoot Owl Creek,
Belle Terre

FERMENTATION: 100% stainless steel
with 32 days on the skins

AGING: 16 months in 100% small oak
barrels; 24% new French oak, 10% new
American oak

BARREL CHARACTERISTICS: Caramel,
toast, baking spice, smoke

COOPERS: Saury, Taransaud, Radoux,
Nadalie, Vicard, Demptos

TOTAL ACIDITY: 6.1 g/L

pH: 3.67

ALCOHOL: 13.5%

CASE PRODUCTION: 190,000

RELEASE DATE: June 2014

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