

## 2012 CABERNET SAUVIGNON – DRY CREEK VALLEY



### HISTORY

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

### GROWING SEASON

From early winter through harvest, conditions could not have been more perfect. Late winter rains came at an excellent time and before the dormant vines awoke. Through spring and budbreak, the weather cooperated and frost was of little or no concern. The summer growing season was outstanding with moderate temperatures that paved the way for a huge set in the vineyard. Harvest conditions were superb with rain staying away. Yields proved to be 20% over initial estimates and the 2012 vintage will go down as one of the finest in recent history.

### WINEMAKER COMMENTS

The 2012 vintage is a true standout. The even ripening conditions and near perfect sugar acid balance in the grapes was a winemaker's dream. The Bordeaux varietals flourished unlike any vintage in recent memory. This impeccable wine displays wonderful aromatics of cherry, black currant and black olive notes. Additional airing reveals dried floral, allspice and hints of nutmeg and juniper. The palate is full-bodied and fleshy with excellent tannin and structure. The wine is silky and smooth with superb balance - something we work tirelessly to achieve. The finish lingers on showing great texture and charm.

### BEST BUYS IN THE MARKET

*Connoisseurs' Guide to California*

**91 Points**  
**EDITORS' CHOICE**

*Wine Enthusiast Magazine*

**90 Points**

*WineLines Online*

RELEASE DATE	April 2015
BLEND	88% Cabernet Sauvignon, 4% Petit Verdot, 3% Malbec, 3% Merlot, 2% Cab Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 27 - October 26, 2012
ALCOHOL	14.5%
BRIX	Average 24.4
FERMENTATION	15 days in fermenters at 83°F; pumped over twice daily.
PH	3.74
TA	0.63g/100mL
BARREL AGING	20 months in French & Hungarian oak; 20% new oak
SOILS	Hillside, rocky, iron rich
VINE AGE	15 - 22 years
YIELDS	3-4 tons per acre

