

2012 CABERNET SAUVIGNON

Blend: 97% Cabernet Sauvignon, 3% Petit Verdot

Vineyard Notes: Grown on our 18-acre estate mountain vineyard at elevations of up to 2,200 feet in rocky red volcanic soil. The vineyard is CCOF Organic and Demeter Biodynamic certified. On the ranch we pursue a true biodynamic "closed system," where biodynamic preparations are sourced primarily from our property. A picturesque aspect of this is our Scottish Highland cattle, which play an important role.

This was a near perfect year to grow wine grapes in Lake County. From bud-break in the spring to summer's veraison to harvest, we saw uniformity in the vineyard and ideal weather. High daytime temperatures followed by coastal cooling at night worked on our mountain fruit to deliver balanced acids with depth of color and layers of aroma and flavor. This will prove to be one of our most sophisticated vintages. Harvest began October 1st through October 9th. Three tons per acre.

Winemaker's Notes: Hand crafted in an old-world style. We use minimal intervention in the cellar to bring the highest expression of our Lake County Red Hills vineyard's terroir to every glass. Alc: 14.3; pH: 3.55; Cooperage: Aged 19 months in 100% French Oak (80% new); Production: 1500 cases

Tasting Notes: A text-book mountain-grown Cabernet Sauvignon. This wine is richly textured and dense yet nuanced. Offering aromas of black fruit, dark red rose and redwood forest. Bittersweet chocolate, ripe blackberry, anise and earth combine with dusty, integrated tannins to entice lingering on the palate. Finish is satisfying – oxblood and velvet! Overall balance enables this wine to pair well with any hearty meat – try with braised lamb or sip with organic dark chocolates! Drink now through 2030 and beyond.



Accolades

93 Points, Exceptional, Tastings 92 Points, Ultimate Wine Challenge Gold Medal, Denver Int'l Wine Competition Gold Medal, New York Int'l Wine Competition

