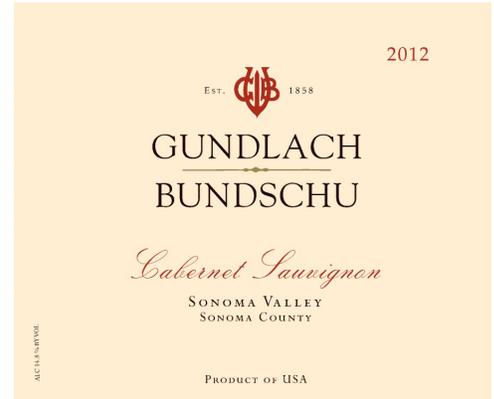




2012 CABERNET SAUVIGNON, SONOMA VALLEY

VINEYARD

- Sourced primarily from the Bundschu family's 150+year-old Rhinefarm Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay.
- Terrain above 150 ft elevation is dominated by Arrowhead Mountain and features steep southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure.
- A portion sourced from slightly warmer, high elevation sites adds weight to the midpalate.



WINEMAKING & ANALYSES

- Five day cold soak before fermentations with indigenous & D254 yeast strains. 28-32 days maceration.
- Extraction through gentle pumpovers tailored by lot, using louvers and screens to eliminate pumping skins and seeds.
- Eighteen months in 100% French oak, 45% new. Thin stave, tight grain. Primary coopers Vicard, Taransaud & Ermitage.
- 90% Cabernet Sauvignon, 6% Petit Verdot, 1% Cabernet Franc, 3% Malbec
- 14.8% alcohol. TA 0.55g/100ml. pH 3.86
- 3,627 cases produced. Suggested retail price \$45. Released March 2015.

WINEMAKER TASTING NOTES

The 2012 vintage was ideal for growing deep, dark and elegant cabernet sauvignon here on the western slopes of the Mayacamas. Intense aromas of fresh black currant, cacao, and a hint of dried tobacco are followed by a opulent flavors of cassis, blackberry, fresh currant and dark chocolate, layered with complex notes of espresso, anise and crushed stone. The texture is remarkably polished and velvety given the wine's depth and power -- all thanks to smooth, ripe tannins that draw to a long, lush finish. Delicious upon release; optimal cellaring time 5 to 15 years from vintage.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

