



# 2012 CRU CABERNET SAUVIGNON

**Harvest Dates**

October 1 - November 1, 2012

**Barrel Age**

17 months in French Oak, 50% new

**Cooperage**

Taransaud, "O", Demptos, Saury, Ermitage

**Blend**

84% Cabernet Sauvignon, 7% Merlot  
4% Malbec, 3% Petite Verdot, 2% Cabernet Franc

**Bottling Date**

April 10, 2014

**Alcohol**

14.6%

**Release Date**

Fall 2014

"It's all about making the wine in the vineyard" is how Keith Emerson, Director of Winemaking at Vineyard 29, describes the philosophy behind making our CRU Cabernet Sauvignon. Everything from site selection, crop yield, and picking decisions are made with the final blend in mind. This is deliberate, detail-oriented winemaking resulting in an elegantly composed wine that depicts the best of Napa Valley Cabernet Sauvignon.

The nearly textbook conditions of 2012 presented very few challenges starting this almost ideal growing season with a mild spring, healthy bud break, steady flowering and even fruit set. Summer ushered in warm days and cool, frequently foggy, nights; fall had beautiful warm temperatures, with very few heat spikes. The bountiful fruit enjoyed long, slow ripening resulting in highly developed and expressive flavors. Light rainfall arrived after we had harvested optimally ripe fruit. The 2012 vintage is marked by wines of exceptional balance, captivating aromatics and are succulent on the palate. Immensely enjoyable in their youth, these wines are cellar-worthy and will gratify for the long term.

Housed within this deep garnet hued wine, lifted aromas of sweet Bing and black cherries, plums and creamy melted chocolate immediately emerge from the glass. On the palate, these aromas meld to present a gorgeous mouth feel of ripe plums, decadent chocolate covered cherries, tar and graphite. A warm and moderate growing season allowed for the perfect balance between ripe supple tannins and a vibrant acid structure with a clean minerality even further enhancing that balance. Expect a long, silky finish and excellent aging potential.

**Cases Produced:** 5884

**Retail Price:** \$60 ~ 750ml **CRU Club Price:** \$511.20 ~ case