

Carménère

2012

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| Vintage: | Second |
| Composition: | 100% Carménère |
| Clone: | 2 |
| Appellation: | Napa Valley, Coombsville District |
| Vineyard: | Caldwell Vineyard Estate, established 1981 |
| Block: | 18 |
| Yield: | 2.5 tons per acre |
| Average Vine Age: | 9 years |
| Grape Varieties: | CA |
| Rootstock: | 3309 |

Vintage Summary: The 2012 growing season started with an early bud break. Ideal conditions during bloom allowed for an almost perfect set. The temperate conditions continued through veraison in July and August, averaging 2 weeks earlier than 2011, giving very uniform clusters. The harvest season started off with ideal moderate temperature through September. The first half of October was warm and the harvest concluded at the end of October and early November with three rain storms. The wonderful set gave a bountiful yield during harvest. 50-100% tonnage increase over historical averages were seen. The berry sizes were smaller resulting in higher phenolic content while the cluster sizes were larger. The unique combination resulted in higher than normal yields while maintaining very good quality.

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| Harvest Date: | November 6, 2012 |
| Fermentation: | 100% Barrel |
| Yeast: | Natural |
| ML: | Natural |
| Wood Origin: | 100% French (Tronçais) |
| Ageing: | 21 months in barrel |
| New Oak Barrels: | 100% |
| Fining: | None |
| Filtering: | Filtered |
| Alcohol: | 14.5% |
| Bottled on: | July 29, 2014 |
| Winemaker's Tasting Notes: | An opulent nose of blackberry, ripe plum, violets, pencil shavings and fresh tobacco. A black cherry attack leads to a broad mouth of raspberry, blackcurrant, black olive, leather, and fresh tea leaf. Melting dark chocolate tannins give way to a milk chocolate cherry finish. |
| Cellaring: | 1 – 5 years |
| Production: | 76 cases |
| Price: | \$95 / 750 ml |

