

2012 CALDWELL GOLD

ESTATE GROWN

Vintage:	Eighth
Composition:	100% Carbernet Sauvignon
Clone:	169, 337, 191, 341, 338
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	9, 15, 16, 18
Yield:	2.0 tons per acre
Average Vine Age:	17 years
Grape varieties:	CS
Rootstock:	Various
Vintage Summary:	<p>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 verasion in July and August, averaging 2 weeks earlier than 2011, giving very uniform clusters.</p> <p>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.</p> <p>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.</p>
Harvest Date:	October 30 – November 6, 2012
Fermentation:	100% Barrel
Yeast:	Natural
ML:	Natural
Wood Origin:	100% French (Troncais, Bertranges, Jupilles)
Ageing:	21 months in barrel
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	14.5%
Bottled on:	July 22, 2014
Winemaker's Tasting Notes:	<p>A perfumed nose of blackcurrant, raspberry, huckleberry, vanilla, rose petals, and cigar box. A blackberry attack leads to a full mouth of black cherry, red currant, Santa Rosa plum, loganberry, soy, and granite. Smooth, milk chocolate tannins give way to a vanilla, caramel and mocha finish.</p>
Cellaring:	1 – 9 years
Production:	196 cases
Price:	\$175 / 750 ml