

Malbec

2012

Vintage:	Second
Composition:	100% Malbec
Clone:	595
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	17
Yield:	3.0 tons per acre
Average Vine Age:	9 years
Grape varieties:	MA
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.

Fermentation:	100% Barrel
Harvest Date:	October 6, 2012
Fermentation:	59-gal barrel fermented
Yeast:	Natural
ML:	Vinoflora Oenos
Wood Origin:	100% French (Tronçais)
Ageing:	21 months in barrel
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	15.0%
Bottled on:	July 29, 2014

Winemaker's Tasting Notes:

Dominating the bright nose is red raspberry, candied cherry, cola, white pepper and pencil lead. A bright raspberry attack leads into an elegant mouth of red plum and chocolate covered cherries that give way to a lingering cranberry finish.

Cellaring:	1 – 5 years
Production:	70 cases
Price:	\$85 / 750ml

