

THE TERRACES

2012 Cabernet Sauvignon

Rutherford, 100% Estate

Varietal: 97.4% Cabernet Sauvignon
2.6% Cabernet Franc

Cases: 435

Alcohol: 14.5%

Bottled: May 9, 2014

Released: May 1, 2015

Suggested Retail: \$60.00

Vineyard: The Terraces estate vineyards are between 300 and 500 feet in elevation in the eastern foothills of the Rutherford AVA. The very well drained soils are comprised of volcanic rock known as Rhyolite. Moderately warm, the vineyard is still marginally influenced by early morning fog. The fruit for this wine is estate grown and comes from six unique hillside blocks

Vintage: After several difficult years, 2012 was a delightful vintage. Almost textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool, and often foggy, nights during the long summer months. Late and light rains held off until grapes found optimal ripeness, bringing exceptional quality.

Production: Hand picked and sorted before being de-stemming, each lot went into small tanks as whole berries. After a brief cold soak, the lots were fermented with a combination of wild and cultivated yeasts. A combination of punch downs, pump overs and rack and returns were performed several times a day to influence extraction in different ways over the course of fermentation. Pressed gently in a basket press, the wines were moved with lees to 40% new French barrels to finish malolactic fermentation.

Tasting Notes: We are very proud of this lovely, estate grown Cabernet Sauvignon. It has great balance of power, ripe fruit, alcohol, and tannin. Deep purple/ruby color. Rich aromas of cassis, blackberry, and toasty oak. Palate is full bodied with nicely balanced but firm, structured tannins. Flavors of cassis, blackberry, cocoa, and baking spices continue with a rich, long finish. Drink now to 12-15 years.

The Terraces: 130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. We produce less than 3500 cases in total each vintage. We encourage you to visit on your next trip to Napa.

