

CLARKSBURG WINE COMPANY



2012 Cabernet Sauvignon



Appellation: Clarksburg, California

Soil: The vineyards are mostly composed of sandy loam and other alluvial soils.

Composition: 75% Cabernet Sauvignon, 25% Boudreaux Blend

Case Production: 600

pH: 3.58

TA : 6.2g/L

Alcohol: 14.5%

Harvest Date: October 3rd, 2012

Brix at Harvest: 24 - 26 Brix

Wine Processing: The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration to increase fruit expression. The must went through a 24 hour cold soak before fermentation began. We used warm extraction during early fermentation to extract color and gentle tannins. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel.

Aging: Aged for 18 months in 25% new French oak from Vicard and Sequin Moreau cooperages with the remainder in 2-4 year old French oak barrels.

Tasting Notes: This wine is a garnet hue with a slight amethyst meniscus. This wine opens with blackberry and dark cherry notes set into a sweet vanilla oak backbone. As the bouquet develops, notes of dried cranberry, ripe raspberry, forest loam, and tobacco appear. On the palate, this wine is sweet and lush with brooding berries and smokey oak notes. The tannins provide a rich, velvety mouth feel. The finish is balanced with a prolonged sensation of buttery oak and dried cherry.