

2012
Vine Cliff
WINERY



Cabernet Sauvignon
NAPA VALLEY

ALC. 14.8% BY VOL.



2012 Napa Valley Cabernet Sauvignon

Vineyard

Vine Cliff Winery's Estate vineyard is located in Oakville on the eastern side of Napa Valley. Twenty-two acres of Cabernet Sauvignon are planted on the estate, containing 14 individual vineyard blocks ranging from steep hillside terraces to the flat rocky red soil of the "Oakville Bench" which is perched 400 feet above the valley floor. Within the vineyard we have planted five different Cabernet Sauvignon clones, each clone providing unique contributions to the aroma and flavor profile. The steep hillside terraces struggle and must grow deep roots to find the minerals and water they need to ripen, resulting in small clusters and berries, creating a wine with intense flavor and concentration. The 2012 growing season gave us late spring rains which helped make up for another dry winter which delayed flowering and set by two to three weeks. Early canopy vigor meant several vineyard passes to remove laterals and slow canopy growth. The cool weather through June had veraison still two weeks behind normal. The mild summer allowed for flavor development, to keep pace with the sugars. After a heat spike in August and a relatively cool September, Indian Summer like conditions provided the final push to maturity. The resulting wines show great potential as a result of the backbone of acidity, good concentration and elegant structure.

Winemaking

At full physiological maturity and ripeness the fruit, reaching its peak flavor and ripeness, is hand-picked during the early morning hours into small 30 pound plastic bins. At the winery the grape clusters and then individual berries are gently double sorted to remove any stem-jacks or shot berries as they pass through the gravity-flow processing equipment. Individual vineyard blocks are kept separate and de-stemmed into small stainless steel fermentation tanks. The grapes are cold soaked for two days before the must is warmed and fermentation is initiated. Fermentation is carefully monitored.

Temperature control and pump over's are utilized in order to achieve the desired extraction of fruit flavors and concentration of tannins. Having the ability to predict how the grapes and wine will respond in a positive way throughout the winemaking process, is a key to making wines that live up to the grapes potential. Using sensory tools, technical knowledge and experience, to make the right decisions, allows us to optimize the vineyards potential.

Individual vineyard blocks are fermented and aged separately. Careful evaluation of individual wine lots and meticulous blending enables the finished wine to have its unique, special qualities and express the personality of the vineyard. Our 2012 Napa Valley blend is 84% Cabernet Sauvignon, 5% Cabernet Franc, 9% Malbec, 2% Petit Verdot.

Technical Data:

Harvest Brix:	24.1	TA:	0.69g/100mL
Alcohol:	14.8%	pH:	3.78
Bottled:	June 2, 2014		

Accolades:

92 Points – Wine Enthusiast, (Pub. 9/2015)

Tasting Notes

The depth of the 2012 Vintage is reflected in the 2012 Napa Valley Cabernet. It opens with enticing aromas of mocha, black cherries cassis and cedar. On the palate the wine leads off with the richness of Rainier cherry and black currants which are framed by fine grain tannins and balanced acidity on the mid palate. The added dimensions of sweet tobacco, anise and cedar linger on the finish as the tannins melt into the background.