



2012 District Collection Coombsville Cabernet Sauvignon



TECHNICAL NOTES

Appellation: Coombsville, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 14.5%

pH: 3.67

TA: 6.0 g/L

Fermentation: 16 months in French oak, 40%
new French Oak

IN THE VINEYARD

The 2012 release from Coombsville, Napa Valley's newest AVA, is grown from vineyards that are tucked up against the foothills of the Vaca Range within the region's bowl-shaped valley. Cooler temperatures lead to late ripening fruit that is some of the last to arrive in the winery but that is widely recognized for its excellent texture and flavors.

ABOUT THE VINTAGE

"Classic" and "perfect" are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

CONVERSATIONS WITH THE WINEMAKER

After hand harvesting on October 31, the grapes were fermented on the skins for 43 days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged for 16 months in French oak barrels, 40% new French oak. Tightly grained Radoux, Saury and Demptos French oak impart their rich flavors on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon. The result is a balanced wine that is a true expression of the varietal and its terroir.

WINE PROFILE

This classic Coombsville Cabernet Sauvignon opens with hearty aromas of black currants and roasted Portobello mushrooms. Deeply colored in the glass, this exquisite Cabernet offers deep flavors of Oolong Black Tea and warm fruit pie. This full bodied wine has a sweet tannin entry and a supple, lingering finish with silky tannins. Try it with a seared filet mignon or pan roasted veal chops.