



2012 Vintage Cabernet Sauvignon Red Mountain – Washington State

Tasting Notes

Cassis, dark black fruits, clove, savory and eucalyptus leaves, carry through the long finish on a platform of fine grained tannins.

This wine will age well but is very approachable now.

Vintage

A return to another “classic” Washington growing season. Bud break occurred slightly later than usual, but a warming trend beginning in late June carried through October for optimal ripening.

Vineyard

Heart of the Hill 100% Red Mountain AVA

Composition

Cabernet Sauvignon 80.0%

Petit Verdot 20.0%

Winemaking

Grapes were destemmed and crushed, retaining 80% whole berries. Cold soaked for 48 hours, allowed to ferment with indigenous yeast. Hand punchdowns for 10–26 days depending on lots. Aged for 28 months in 100% French Oak barrels, 100% New.

Technical Data

TA	6.8 g/L
pH	3.67
Alcohol	14.5%
RS	0.02 g/L
MA	0.05 g/L
Yeast Strain	Indigenous
Cases Produced	375