

## 2012 TONELLA VINEYARD CABERNET SAUVIGNON

Dark/black in color with fresh fruit aromas of black cherry, roasted strawberries, currants, fine-grained leather, strawberry rhubarb pie, red plum, fresh toast, and baking spices. On the palate, the wine has dense tannin on entry, carrying into the mid-palate and then onto a fresh, bright and flavorful finish.

## HARVEST & WINEMAKING

The grapes came from the first new plantings of our Tonella Vineyard. The Tonella estate vineyard in Rutherford is divided into 17 unique rootstock and clonal blocks, which are further divided in different sections depending on ripeness. The Cabernet Franc was picked October 2, 2012 at 26.2 brix. The Cabernet Sauvignon was picked October 19-29, 2012 between 24.6 and 26.5 brix.

The fruit was cluster sorted before undergoing a two-day cold soak. After inoculation with a French yeast strain, the wine underwent small-batch fermentation, with gentle pumpovers 2-3 times each day. The wine then underwent malolactic fermentation in barrel, and was racked twice before bottling in June 2014. The wine aged in our cellar until its release in October 2016.

## THE 2012 VINTAGE

The 2012 vintage was a producer's dream. A textbook winter with a decent amount of rain, lead into a dry spring with a dash of rain around bud break, followed by a moderately warm summer and a fairly dry fall. Although grape tonnage was up in all vineyards and varieties, pushing harvest later into the fall, quality was amazing. The excitement around the valley about the wonderful flavors coming from the fermenters and the finished wines was palpable.

## WINE STATS:

Cases produced: 563
Alcohol: 14.4%
TA: 5.6 g/L
pH: 3.73

Blend: 84% Cabernet Sauvignon, 16% Merlot

Appellation: Rutherford, Napa Valley

Oak: Aged 22 months in French oak, 60% new