



SEQUOIA GROVE
W I N E R Y

2012 SEQUOIA GROVE CAMBIUM

Dark red color with immediate aromas of flourless chocolate cake and dark roast coffee giving way to raspberry, wild flowers, and chocolate covered cherry. On the palate the wine is rich and velvety, with flavors of dark chocolate, chocolate covered espresso beans, toasted walnuts, and blackberry tart. The mouth feel of the wine is balanced, smooth and ethereal, leaving only complex flavors on the tongue that go on and on.

HARVEST & WINEMAKING

Each component of Cambium is individually selected every vintage, and only the very best of hundreds of lots are chosen. This 2012 Cambium includes Cabernet Sauvignon from Tonella (Rutherford), Morisoli (Rutherford) and Stagecoach (Atlas Peak) vineyards, Cabernet Franc from Tonella (Rutherford) and Frediani (Calistoga) vineyards and Merlot from Henry Brothers (Howell Mountain) vineyard.

All of the fruit was picked by hand, then sorted twice, first by cluster, then berry by berry. After a two-day cold soak, the individual lots were inoculated with an assortment of French yeast strains. The wine aged for 22 months in 100% French oak before bottling, then aged two years in our cellar before release in May 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:	546
Alcohol:	14.4%
TA:	5.8 g/L
pH:	3.73
Blend percentages:	67% Cabernet Sauvignon, 18% Merlot, 15% Cabernet Franc
Oak:	22 months in 100% French oak, 72% new
Appellation:	Napa Valley