



*Tasting Notes:*

This wine shows intense aromas of red fruit, black truffle, and a bit of vanilla that hints at the well-integrated oak character to come. Complex and structured, the palate features silky smooth tannins balanced with bracing acidity as well as red currant, dark cherry and dried plum.

*Vineyards:*

The Vintage Select combines lots from all of our vineyards to give the truest expression of the character of each vintage in Sonoma County. The 2012 edition of this wine was sourced in large part from Baldwin Vineyard in Alexander Valley, a secluded site tucked away in a canyon with iron rich soils. One barrel each from Ellis Alden Vineyard and a valley floor site in Rutherford round out the blend, lending the wine structure and bright red fruit respectively.

*Vintage:*

From the beginning, 2012 was destined to be an epic vintage, as textbook spring conditions produced steady flowering and ideal fruit set. Clear warm days and cool nights continued on an uninterrupted stretch throughout the summer and early fall, allowing for optimal ripeness and flavor development. We let all of our Cabernet lots hang late into October, when we harvested just before the light rains that finally crashed the party towards the end of the month.

*Winemaking:*

The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Fermentation continued without the addition of any chemicals or enzymes, aided only by a bit of heat and sporadic pump-overs. After pressing the wine went into French oak barrels – 50% of which were new – aged for 24 months, and was racked only once, immediately prior to bottling.

*Food Pairings:*

While a sirloin steak would be great, this wine comes alive with slow-cooked meats like braised beef short rib or anything from your smoker.