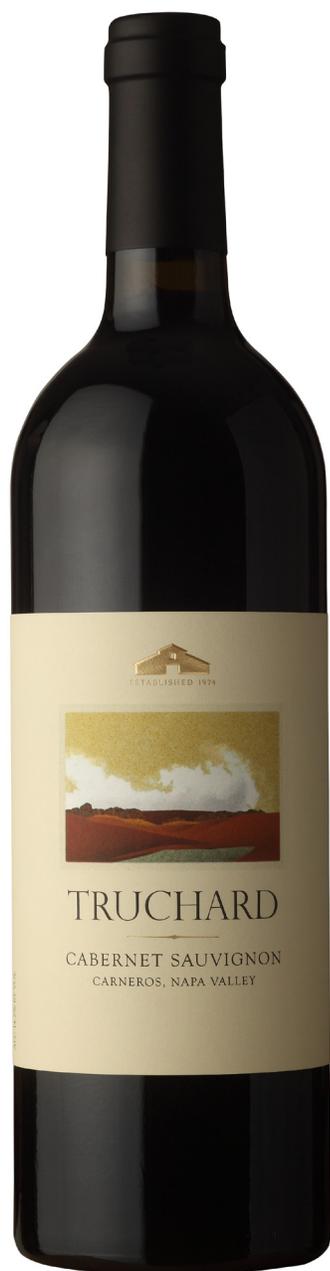




TRUCHARD

2012 CABERNET SAUVIGNON



Vintage: After a string of unpredictable harvests, 2012 turned out to be a near perfect vintage. Ideal springtime conditions resulted in excellent berry set and a large crop. Moderate temperatures throughout the growing season slowly brought the fruit to full maturity. The wines of 2012 are elegant, with rich aromas and flavors. They possess bright acidity, beautiful structure, and the intensity needed to gracefully age.

Vineyard: The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 400 acres of hills and valleys which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwestern facing hillsides. The vines range from 16 - 38 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc, Petit Verdot, and Malbec are blended in to provide additional softness, structure, and complexity.

Harvest: Oct. 25 – Nov. 7 • 24.5 °Brix • 3.50 pH • 6.6 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Fermentations were pumped-over twice daily, with the temperature peaking at 88° F. Maceration time varied from 14 to 30 days depending on vineyard block. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 2014. The final blend is 87% Cabernet Sauvignon, 11% Cabernet Franc, 1% Petit Verdot, and 1% Malbec. This wine is drinkable now, but will reward careful cellaring for the next 10-15 years.

Wine Analysis: 14.2% alcohol • 3.57 pH • 6.0 g/l TA

Tasting Notes: A distinct Cabernet nose of black cherries, ripe plum, and cassis; with a hints of cedar and vanilla. The mouth is layered with flavors of raspberry, red currants, and plum jam. Ripe tannins focus the palate and provide a lengthy finish of spice and red fruit.

Release Date: February 1, 2015

Cases Produced: 4800 cases
