



**Wattle Creek 2012**  
**“Vintage Select” Cabernet Sauvignon**  
**Alexander Valley, Sonoma County**

**Winemaker Notes**

The 2012 Vintage Select Cabernet Sauvignon displays wonderful attributes that are stylish, polished and pure in aroma and flavor. Enticing aromas of ripe currant, black berry puree, cassis, juicy black plum, tar, smoked cherries and chocolate covered berries leap out of the glass and assault the senses. The aroma rewards with more oxygen and patience as new layers of complexity continually present themselves.

The flavors run rich and deep and display Cabernet Sauvignon at its ripest and most opulent. Flavors of cassis, dark-rich berries, plum sauce and currant jam echo the aroma, and present a stylish wine that graces the pallet. The mouth is concentrated but not heavy or tannic, allowing the flavors to glide through the mouth effortlessly. Enjoy

**Vintage & Winemaking**

2012 was a classic California vintage an early bloom followed by a heat wave gave the vineyards a kick start and has some worried we may be picking by the 4<sup>th</sup> of July. Fortunately some cooler weather prevailed and allowed for the extended hang time needed to make a truly excellent vintage. By late August the warmer summer weather returned and allowed for some beautiful sun kissed fruit to reach peak maturity.

The grapes were fermented warm and the tanks were pumped over 4-5 times a day for color and tannin extraction. The wines were gently drained from their skins and the balance of juice trapped in the skins was lightly pressed away. The resulting individual lots of Cabernet, Malbec and Petit Verdot were aged separately and blended just before bottling. We put the free run wine (drained out of the fermenter and not pressed with the grapes) to all French Oak barrels. This Bordeaux blend aged for 18 months in barrel before bottling.

<b>Appellation:</b>	<b>Alexander Valley</b>
<b>Variety/Blend:</b>	<b>94% Cabernet Sauvignon , 4% Malbec, 2% Petit Verdot</b>
<b>Vintage:</b>	<b>2012</b>
<b>Oak Maturation:</b>	<b>18 months</b>
<b>New Oak:</b>	<b>50 % new, 30% -1 YO, 20% older</b>
<b>French oak:</b>	<b>100%</b>
<b>Alcohol:</b>	<b>14.6%</b>
<b>Production:</b>	<b>200 cases</b>