



### History

Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland--in the Ukiah Valley--where the cooling ocean fog is less common. We select gravelly and hillside soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

### Winemaking

The 2012 vintage was a joy from start to finish and helps raise the bar once again for Mendocino Cabernet Sauvignon. The good-natured spring led to excellent fruit set, and a never-too-hot summer and fall provided for perfect ripening. We hand-picked, crushed and fermented the grapes; the wine was then aged in a mixture of French and American oak barrels (25% new) for 16 months.

### Tasting Notes

Our 2012 Cabernet Sauvignon is already a favorite in-house. With a color that is dark as night, and flavors to match, this wine will surely impress. This wine is aromatically concentrated with notes of blackberry, black cherry, chocolate, and more subtle undertones of vanilla, spice, and herbs. Rich red and black fruit flavors, integrated tannins, and great acidity lead to an extraordinary texture and lingering finish. Consider pairing this wine with olives, braised beef shanks, or dark chocolate. Enjoy now or cellar for up to 10 years.

**Appellation:** Mendocino

**Fermentation:** Stainless steel tanks

**Maturation:** 16 month in barrels

**Alcohol:** 13.9%

**Cases produced:** 3,475

**Sugar at harvest:** 24.3°–27° Brix

**Harvest dates:** October 5–17

**Total acid:** 6.2 g/L

**pH:** 3.5

**Cellaring:** 7-10 years with careful aging