The fruit for our 2012 Cabernet Sauvignon was selected from three of our estate vineyards in Paso Robles. It was handpicked and sorted in the early morning to ensure quality and uniformity of ripeness. Afterwards, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. Pump-overs took place regularly to enhance color and help extract tannins from the skin. After pressing, the wine was racked into barrels to complete malolactic fermentation. While the majority of wine was aged in French oak, we also used some American and Hungarian oak barrels for added nuances and complexity. After 8 months of aging and extensive blending trials, some Petit Verdot was added to enhance the wine’s structure and Tannat to add fleshiness. The final blend was then aged for an additional 12 months in barrels to fully integrate before bottling.

**Tasting Notes**

**COLOR:** Garnet  
**AROMA:** Dark currants with hints of fine tobacco and sandalwood  
**TASTE:** Medium-bodied; rich dark fruit; complex with a structured, creamy finish

**Recommendations**

Serve at 62° – 65° F  
Enjoy now through 2022  
Store in dark dry place at 55° – 65° F  
Pairing suggestions: Flank steak, braised beef, hearty dishes, or pasta with mushrooms

**Technical Notes**

**Harvest Date**  
10.04.12 – 10.30.12  
**Brix**  25.7  
**Vineyard**  
- Huerhuero Cabernet Sauvignon  41%  
- Creston Valley Cabernet Sauvignon  19%  
- Jardine Cabernet Sauvignon  17%  
- Huerhuero Petit Verdot  12%  
- Huerhuero Tannat  11%  
**Blend**

**Aging:** 20 months in oak barrels  
**Bottling Date:** 06.12.14 – 6.20.14  
**Release Date:** 10.17.14  
**Cases Produced:** 12,488  
**Alcohol:** 13.7%  
**PH:** 3.75  
**Total Acidity:** 6.3 g/L