

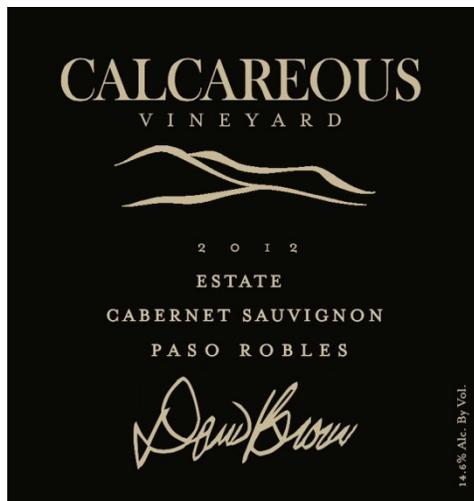
CALCAREOUS VINEYARD



Signature Cabernet Sauvignon

2012

Calcareous Vineyard – Paso Robles



Tasting Notes

The dark, opaque ruby color gives a good indication of the level of extraction achieved in this wine. The nose is heavy with dark fruits and essential oil of spring flowers. This is followed by strong varietal flavors of dark chocolate, cassis and spice. Full, round, tannins produce the trademark rich chalky finish that our soil imparts on the wine. While very rewarding to drink now, will easily cellar for up to twelve additional years.

Vineyards

This is our first release of our Signature Estate Cabernet Sauvignon. Sealed with the signature of our owner Dana Brown, it is built upon Cabernet from our now mature Block 7 which is planted to Clone 15. This block is located between our 2 Syrah blocks on the steepest and chalkiest soils of our entire Estate. Planted in 2002, it took 10 years for these vines to be ready to produce a true expression of their potential.

Blend	91% Cabernet Sauvignon, 6% Malbec, 3% Cabernet Franc
Harvest	October
Avg Brix	26.2
pH	3.54
TA	6.7 g/L
Cooperage	100% New French Orion and Cavin
Aging	30 Months
Production	180 Cases

Winemaking Notes

The fruit was handpicked and cluster sorted before destemming. The fruit was moved uncrushed into a 3-ton open top concrete fermenter. About 20% of the grapes were placed directly into new French barrels with the head removed. This barrel fermentation allows the skins to absorb some of the harsher oak tannins from the new barrel thus preventing the 100% new oak usage from dominating the flavors. The cap was punched down 2 times daily for both the tank and barrel ferments. After 29 days, the juice was pressed off the skins and rough racked into barrels. The barrels were only racked one time, after completion of malo-lactic fermentation at which time

a small amount of Estate Malbec and Cab Franc were blended in. The wine was aged in 100% new French Orion and Cavin medium plus toasted barrels for 30 months. The wine was bottled unfinned with only a course filtration to remove heavy lees from the long aging with no racking.