



2012 CABERNET SAUVIGNON

SINGLE VINEYARD—ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with lower than average rainfall but a rainy March, the 2012 growing season got off to a slow start but soon caught up and proceeded with average heat accumulation without incident through September. Three days of extreme heat were the only outliers in what we considered a beauty of a growing season which concluded in mid-October. After the very cool vintages of 2010 and 2011, this near perfect year with better than average yields of delicious, balanced fruit was welcome indeed.

WINEMAKING NOTES

Grapes were gently destemmed into small, chilled fermenters and held for three days of cold soak before the start of fermentation. As the tanks warmed, fermentation began and lasted eight days with hand punch downs twice per day. After pressing, the young wine went straight to French Oak barrels, 33% of which were new and completed malolactic fermentation. After three rackings, it was gently filtered and bottled February 24, 2014.

TASTING NOTES

This wine is a complex and intriguing mélange of blackberry, cocoa, and espresso bean with savory notes of dried herbs. The mid and back palate provide a lasting finish of chewy tannins and delicious black currant.



HARVEST DATE October 16, 2012 **BOTTLING DATE** February 24, 2014

GRAPES AT HARVEST 23.9 degrees Brix~4.35 gr/L total acid~3.98 pH

WINE AT BOTTLING 5.70 gr/L total acid~3.86 pH~13.5% by vol. alcohol