

30A COASTAL DUNES



CABERNET SAUVIGNON

NAPA VALLEY

OAKVILLE

2012

30A COASTAL DUNES 2012 CABERNET SAUVIGNON OAKVILLE ~ NAPA VALLEY

Tasting Notes: Rich, forward and balanced out of the gate. A beautiful display of the lush 2012 vintage. Dark and plush blackberry, black cherry and espresso bean lift forward from the glass. A very viscous and velvet texture on the palate accompany flavors of dark fruit, cedar spice and a bit of mountain sage. Youthful and lovely now but could easily negotiate 5 more years.



Vineyards: 100% Oakville AVA; Multiple Mountain Side Vineyards

Vineyard Elevation: 600-1,700' above sea level

Exposure: Multiple

Soil: Mountain rock, Sandy loam

Block/Clone: Clone 4, Clone 334, Clone 15

Harvest: October 19, 2012

Blend: 91% Cabernet Sauvignon; 4.5% Cabernet Franc; 4% Merlot; 5% Syrah

Fermentation: Cold Soak for 5 days and stainless fermentation. Extended maceration for a total of 31 days on skins.

Alcohol: 14.6%

pH: 3.81

Cooperage: 40% new French oak barrels (Taransaud Demptos, Seguin Moreau, Gamba)

Elevage/Barrel Aging: 26 months

Release Date: November 2015

Production: 300 cases

