



The CALLING

Alexander Valley
CABERNET SAUVIGNON

2012

BACKGROUND

The Alexander Valley consists of a broad valley floor bisected by the Russian River. It is surrounded by hills that block the coastal fog, keeping the region warmer than most of its neighbors. This climate, combined with well-drained, gravelly soils, help the Alexander Valley produce some of the finest Cabernet Sauvignon grapes available.

APPELLATION

Alexander Valley AVA, Sonoma County

VARIETAL COMPOSITION

89% Cabernet Sauvignon, 5% Malbec, 3% Petit Verdot, 3% Merlot

WINEMAKING

Grapes were hand-sorted and gently crushed. The wine underwent native-yeast fermentation in barrel and had an extended maceration period to soften the tannins. After 18 months aging, the wine was bottled unfinned and unfiltered to enhance complexity and aging potential.

VINTAGE NOTES

2012 was a near perfect vintage, with temperate conditions, few heat spikes, and very little rain. The harvest was bountiful and fruit was of exceptional quality, featuring balanced ripeness and acidity and intense flavors.

OAK AGING

100% French Oak, medium toast and 3 years old

TIME IN OAK

18 months

TASTING NOTES

This full-bodied Cabernet Sauvignon presents blackberry and plum aromatics typical of the Alexander Valley, along with accents of coffee and toasted nuts. Elegant tannins and balanced acidity provide structure for the rich fruit on the palate, which lingers on the finish.

TECHNICAL DATA

pH 3.81 TA 6.0 g/L RS 0.6 g/L Alc. 14.5%

WINEMAKER

Marco DiGiulio

FOUNDERS

Peter Deutsch and Jim Nantz