



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2012 RESERVE CABERNET SAUVIGNON
SONOMA VALLEY

Riveting aromas of spicy black pepper which unfold into tiered flavors of dark berry fruit amplified by sweet oak

Velvety textured, decadent and rich, our 2012 Reserve Cabernet Sauvignon is handcrafted from our windswept terraced vineyards high on top of the Kunde Estate. The wine shows an amazing mix of aromas and flavors, from dark chocolate, sage and spicy pepper on the nose to blackberry, raspberry, cassis, and chocolate on the palate. Marked by firm, rich tannins, this polished Reserve Cabernet Sauvignon will only gain in complexity as it ages in bottle.



VINEYARDS

Appellation: Sonoma Valley, Kunde Family Estate
Clonal Selection: Clones 4, 337, and Mount Eden
Yield: 2.9 tons per acre
Vine Age: 5 to 17 years

HARVEST

Date: October 16 to 27, 2012 **Harvest Brix:** 25.3°

WINEMAKING

2012 was a warm and even vintage which produced exceptional flavors in our estate grown Cabernets. Picking at first light of the morning allowed the grapes to get to the winery chilled. Beginning with the crushing of the cold berries, we lengthened the cold soak time for 5 days in the tank, prior to letting the native yeasts take off. This Reserve cuvée was laid to age in our caves for 20 months in small French oak barrels (60% new) and bottled in August 2014.

WINEMAKER'S COMMENTS

"We love the opportunity to work with our mountain top vineyards to craft this crowd pleasing Cabernet. The vineyards at 1,400 elevation have one of the best views of the Sonoma Valley. Mountain grown fruit tends to have a flavor intensity and structure that is completely unique to the rugged terroir, ideal for true varietal expression. We like our Reserve Cabernet with a juicy T-bone and rich mashed potatoes."

Zachary Long

ZACHARY LONG, WINEMAKER

RELEASE DATE Winter 2016
RESIDUAL SUGAR Dry
TOTAL ACID 0.63

ALC 14.5%
PH 3.68