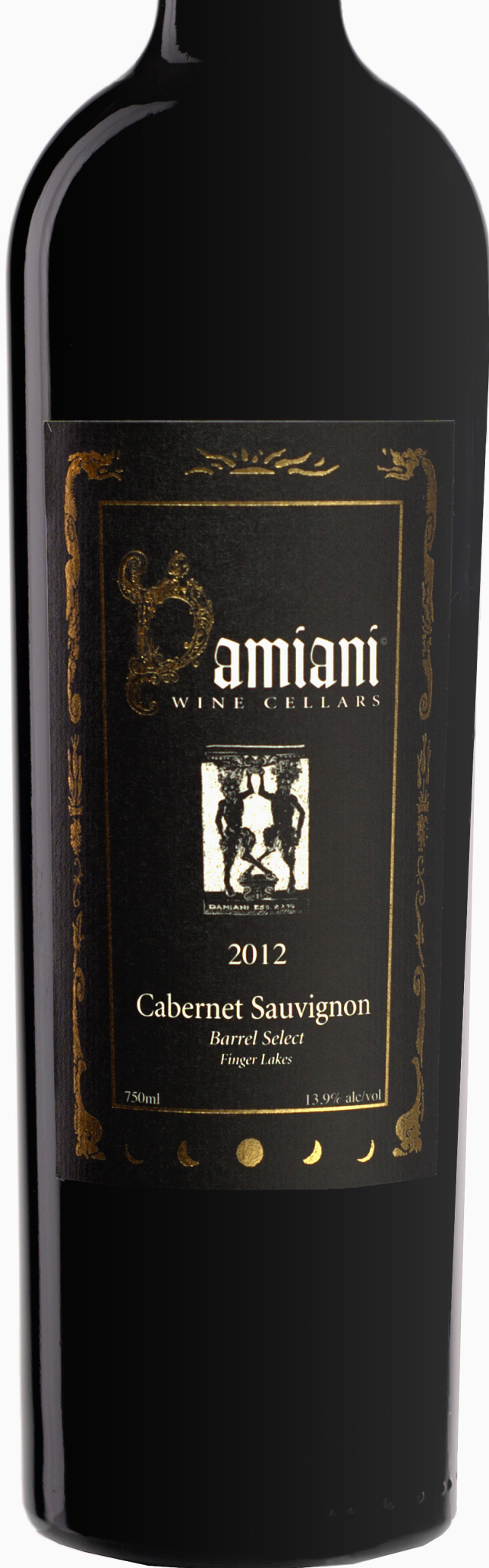


2012 CABERNET SAUVIGNON *Barrel Select*



VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention.

VINEYARD SITES

100% East side of Seneca Lake

WINEMAKING

Harvest Date: 10/16/12

Total Acidity: 6.5 g/L

Alcohol: 13.9%

Unfined & Unfiltered

Harvest Brix: 24.2°

pH: 3.83

Cases Produced: 215

OAK PROGRAM

Aged for 15 months in oak barrels.

22% new American oak.

TASTING NOTES & FOOD PAIRING

Intense dark ruby in color with legs that showcase this wine's racy and balanced acidity. The nose offers aromatics of dark ripe fruits with a hint of pine around the edges. Notes of raw cocoa dance around earthiness and oak. Rich red currants and blackberries are braced by even and round tannins on the palate, leading to a clove and cinnamon spice finish. Pair our 2012 Barrel Select Cabernet Sauvignon with filet mignon accompanied by sautéed earthy greens and a bold bleu cheese, or medallions of venison with grand veneur sauce.