



90 Points  WINE  
ENTHUSIAST

# 2012 CABERNET SAUVIGNON

## 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 intervention.

## VINEYARD SITES

100% East side of Seneca Lake

## WINEMAKING

Harvest Dates: 10/9/12

Total Acidity: 6.6 g/L

Alcohol: 14.5%

Harvest Brix: 24.2°

pH: 3.84

Cases Produced: 270

## OAK PROGRAM

Aged for 8 months in 22% New American barrels.

## TASTING NOTES & FOOD PAIRING

Beautiful aromatics of macerated red fruit with a hint of cardamom and vanilla. On the palate light oak, dense tannins and cocoa combine leading to a long lingering finish. Pair this Cabernet Sauvignon with a cacao rubbed steak, garlic rosemary rack of lamb, and other roasted meats.