

B SIDE



VARIETAL COMPOSITION

Cabernet Sauvignon

90% Cabernet Sauvignon
6% Petit Verdot
4% Merlot

APPELLATION Napa Valley, California

WINEMAKER Greg Kitchens

OAK AGING 14 months

OAK SOURCING 100% French Oak
80% New, 20% Seasoned

VINTAGE 2012

ALCOHOL 13.5%

PH 3.69 **TA** 6.4 g/L

UPC 8 33302 00170 9

2012 CABERNET SAUVIGNON

WINEMAKING NOTES

Our beautifully crafted 2012 B Side Cabernet Sauvignon is pure, rich and deep, featuring aromas of blackberry, sweet tobacco leaf and notes of warm caramel. This wine is marked by a distinctively complex and subtle mix of black currant, toasted almond and anise, with a supple core of cherry and dark chocolate flavors. Full-bodied and mouth filling, the wine shows tremendous dimension with a seamless finish that lingers throughout the palate.

Cabernet Sauvignon accounts for 90% of the blend, while the other 10% can be attributed to the supporting roles of Petit Verdot and Merlot. The six percent Petit Verdot adds richness and velvety texture while the four percent Merlot adds softness and intense blackberry fruit flavors. This blend was aged for 14 months in French Oak, with the majority of the oak coming from famed producer Seguin Moreau. 100% French Oak aging combined with the exceptional fruit of the 2012 vintage resulted in a wine with balance, elegance and structure reflecting a true Napa style Cabernet Sauvignon. Enjoy on its own or pair with roasted chicken and grilled figs, tender short ribs and creamy polenta or a shitake mushroom and gruyere cheese tart.

APPELLATION

Napa Valley is recognized as one of the top wine regions in the United States and it's not surprising. It's unique for the diversity of its soils found in such a small geographical area. Bordered by two mountain ranges, the valley stretches approximately 30 miles north to south, one mile east to west at its narrow northern end and five miles at its widest point near the town of Napa. Its maritime climate of warm days and cool nights coupled with deep, yet not excessively fertile soils makes it ideally suited for the cultivation of ultra-premium grapes.

The majority of this blend comes from selected vineyards in Oak Knoll, Calistoga and Yountville. Due to the warmer weather in Calistoga and Yountville, the fruit picked here adds impressive depth and flavors to the wine. The Oak Knoll district is ideally situated near Los Carneros, allowing for early morning fog, cool nights and extended hang time, all of which play a major role in developing smoothness and concentrated color. The vines are nearing 20 years of age in most of these blocks and have provided for a near perfect harvest of Clone 7 Cabernet Sauvignon this vintage.

VINTAGE

Having weathered two excessively cool and wet vintages in 2010 and 2011, which reduced yields and made it difficult for grapes to fully ripen, Napa winemakers had much to rejoice about in 2012. Idyllic conditions throughout the growing season ensured a bountiful crop of picture perfect grapes across all varietals. A perfect spring bud break, followed by steady flowering, an even fruit set, and just the right amount of warm sunny days and cool foggy nights, ensured that grapes enjoyed the extended hang time needed to fully develop. The fruit that emerged was ideally balanced, dark, richly structured and age worthy, with great color saturation, and sweet tannins. Napa Valley vintners are already heralding 2012 as one of those special "collectible" years to watch.