



2012  
SYCAMORE VINEYARD  
CABERNET SAUVIGNON  
*Rutherford, Napa Valley*

**DIRECTOR OF WINEMAKING-** *Ted Edwards*

**ASSOCIATE WINEMAKERS-** *Brian Kosi, Jesus Alfaro*

**WINEMAKER'S NOTES**

Opaque dark ruby describes the color of this Rutherford wine. Blackberry and dark currant dominate the depth of flavor with nuances of blackberry jam on toast, dark chocolate truffle with cocoa dust, cinnamon and clove. The oak is very well integrated, adding just the right amount of spice. The wine has great depth of black fruits with a strong expression of sweet black cherry. There is a complexity in the nose that hints of tobacco and a briary thicket. This full-bodied cabernet sauvignon has well integrated tannin which yields a very pleasant, fruitful finish.

**PRIMARY VINEYARD**

Sycamore Vineyard—Rutherford (100%): Small 24-acre vineyard located about 1.2 miles south of Bosché, right up against the Mayacamas Range, this vineyard has a rich clay loam. Sycamore Vineyard produces small berries reminiscent of mountain fruit berries, with intense extract of color and flavor. The color is very dark early in the fermentation, with flavors of black currant and black berry with a forest floor complexity.

**GROWING SEASON NOTES**

This growing season was ideal, and some would venture to say...“perfect”. With textbook conditions for spring bud break, the vines continued steady growth over the spring, flowering, and fruit set. Classic weather promoted a very even set of fruit that was abundant but not over cropped. The long summer days brought a normal veraison, initiating the long ripening period that achieved our goals before the fall rains. Harvest was a winemaker's dream...

**COMPOSITION:**

84% Cabernet Sauvignon  
6.5% Merlot  
4.9% Cabernet Franc  
4.6% Petit Verdot

**AGE OF VINES & SOIL TYPE:**

7-21 years; sloping rich clay loam  
formed by alluvial deposits

**FERMENTATION:**

After a five-day cold soak, fermentation  
was in stainless steel fermentors at  
75°-86° for 10-28 days skin contact.

**BARREL & AGING**

French oak (64% new) with Cooperage  
(World Cooperage, Marchive, Sylvain).  
Aged in barrel 23.7 months.

**ALCOHOL:** 14.5%    **PH:** 3.67    **ACID:** 0.62g/100mL

**RESIDUAL SUGAR:**

0.06 g/L

**HARVEST DATES & SUGAR:**

Cab franc 10/1 at 24.6° Brix, Merlot  
09/19 at 23.9° Brix, Petit verdot 10/1 at  
24.6° Brix and Cab Sauvignon  
10/1-10/18 at 24.2-25.6° Brix

**LIFE SPAN IN PROPER CELLAR:**

20-30 years

**NUMBER OF CASES PRODUCED:**

1,243

**BOTTLED:**

March 2015