



2012 CABERNET SAUVIGNON

VINTAGE: 2012
APPELLATION: PASO ROBLES
VARIETAL: 100% CABERNET SAUVIGNON
HARVEST DATE: 9/2012
BRIX AT HARVEST: 24.5
ALCOHOL: 13.8%
pH: 3.68
TA: .64 g/100ml
CASE PRODUCTION: 550 CASES
RELEASE DATE: 11/2013
SUGGESTED RETAIL: \$25



CENTRAL COAST COLLECTION:

Inspired by the relaxed, friendly lifestyle enjoyed throughout California's serene coastal towns, these wines best reflect the merits of the diverse growing regions that span from Santa Barbara to Monterey Counties. The wines are approachable in both price and style, and exhibit a Central Coast flavor profile that is suitable to a wide variety of foods. The wines of the Central Coast Collection share one common trait, fruit + regional character. Blending is conducted by Summerland winemaker Etienne Terlinden and renowned consultant and wine educator Michele Pignarre le Danois.

FROM THE VINEYARD TO THE GLASS:

Our Paso Robles Cabernet Sauvignon comes from vineyard sources located in the warmer Eastside region of the Paso Robles appellation. Here Bordeaux varietals thrive in the warm summer months that lead in to harvest. With nightly cooling from the Pacific Ocean our Cabernet grapes benefit from a long growing season. The wine was cellared in small Francois Freres French oak casks for an average of 18 months before bottling.

WINEMAKER'S COMMENTS:

Black-fruit focused aromatics, with a rich, velvety mouth feel and palate of ripe blueberries and juicy plum; bright acidity that dances on your tongue; lush and complex with layers of espresso, Carob and black currant; pairs perfectly with roasted lamb shank and mashed potatoes or beef rib eye and polenta cakes with soy reduction.
