



## **VINEYARDS**

**Appellation** Napa Valley

Soil Napa Valley soils are primarily comprised of broken down or decomposed rock that has been

carried downhill from the eastern Vaca range and the western Mayacamas range into the base of the valley where they ultimately intermingle with the silt, clay and gravel deposits of the

Napa River flood plain.

Sites This vintage's blend is 54% Napa Valley, 14% St. Helena, 11% Napa-Carneros, 10% Oakville,

3% Mt. Veeder, 2% Diamond Mtn, 2% Oak Knoll, 2% Rutherford, 2% Sonoma Coast

VINTAGE

Harvest Dates October 1 – October 31

**Growing Season** 2012 summed up to be a perfect vintage with clear sunny days and cool evenings. This

produced a long, moderate growing season with extended hang time and even ripening, resulting in optimum tannin maturity and a deep range of flavors. The vintage ended with a textbook harvest starting on September 1st and ending exactly two months later on Halloween.

WINEMAKING

Varietal Compositon 70% Cabernet Sauvignon, 24% Merlot, 2% Malbec, 2% Syrah, 1% Cabernet Franc and 1%

Petit Verdot.

Fermentation Our Claret follows the Bordelaise model of blending different Bordeaux varietals. Malolactic

fermentation is completed in barrel, and the blend is assembled early so they are "elevated" as

the finished wine.

Native-yeast barrel fermentation and full natural malolactic fermentation.

Aging The 2012 Claret aged for 12 months in 12% new French & American oak barrels (Demptos &

Canton) and aged *sur lies* with monthly bâtonnage to coat the tannins and smoothly integrate the wood. This wine was lightly fined with egg whites and bottled without filtration in

January 2014.

**Cases** 6,000 **Alcohol** 14.5%

Release Date February 2014

"This soft, easy-drinking Cabernet is a good introduction to the vintage, and while it will improve over the course of three to eight years, it is not a wine intended for long-term cellaring."

—David Ramey