



2012 Bench Cabernet Sauvignon | Alexander Valley

Vineyard- The vineyards are located in Southern Alexander Valley, along the western bench of the Mayacamas. These soils are rocky and volcanic, with excellent early and midday sun exposure. These water-stressed vines thrive because the Mayacamas peaks protect them from the harsh afternoon heat.

Vintage- After two challenging years of weather, in 2012, Mother Nature gave growers one of the best harvests in recent history. Growing conditions throughout the year produced an abundant crop of mature grapes with balanced flavors and good structure. A wealth of California coastal weather— fog in the morning, and warm sunshine in the afternoon— often sent temperatures into the mid 90s, quickly cooling off after sunset. The daily cyclical temperature shift often hit 50 degrees, and continued into September ripening fruit evenly and slowly. Fruit quality was exceptional.

Fermentation- The grapes were destemmed only, then transferred by gravity to stainless steel fermentation tanks. After a long, cold soak, the must was allowed to warm and ferment with indigenous yeast. With a steady fermentation to complete dryness, the new wine stayed on the grape skins for an extended maceration to develop mouthfeel and structure. The wine was pressed off 43 days after it went into tank. Malolactic fermentation was left to complete indigenously.

Harvest Dates: October 9th - 16th, 2012

Winemakers: Dan Fitzgerald & John Harley

Cooperage & Aging: The wine was aged for 19 months in 100% French oak barrels, 45% new.

Bottling: April, 2014

Sensory Notes: In the glass, the 2012 Bench Cabernet Sauvignon is a dark, deep purple. The nose is vibrant with violets, huckleberry and a touch of vanilla spice. The palate is elegantly wound with dusty tannins and a supple, velvet texture. The long, seamless finish, ebbs and flows with flavors of black currant, dark cocoa and forest floor.

Final Technical Information:

pH: 3.61 **TA:** .62 g/100ml **Alc:** 13.8%

Available Formats: 750ml

Suggested Retail Price: \$24.00

