



2012 Corra Cabernet Sauvignon

Vineyards and Winemaking:

Once again the Corra Cabernet Sauvignon combines fruit from some of Napa's most prestigious vineyards into a single bottle. Cabernet Sauvignon grown on the steep slopes of Pritchard Hill as well as in Rutherford and Oakville AVAs was harvested by hand during mid-October 2012 as warm, dry ripening weather saw the fruit flavors realize their fullest potential. Fruit from each vineyard site was double-sorted, carefully de-stemmed, fermented individually and kept on skins for approximately four weeks, then gently pressed and transferred to 85% new French oak barrels for approximately 22 months. In August 2013, the individual lots were evaluated carefully, and the three components were blended to become a single, exceptional wine. The 2012 Corra Cabernet Sauvignon was bottled in late July, 2014, without fining or filtration.

Tasting notes:

Consistently warm, dry, and sunny, the 2012 growing season gave us a classic example of the type of winegrowing season every winemaker dreams about. Warm but not too hot, dry but not too dry...this season was remarkable from start to finish, as evidenced in the high quality of the wines throughout the valley. The 2012 Corra Cabernet Sauvignon shows rich, dark baked cherry, perfumed raspberry and blueberry notes, with just a whiff of sweet tobacco and a hint of sage. Bright, juicy, and rich on the palate at entry, the juicy berry notes dominate the finish of this complex, silky wine.

450 cases produced.

\$135- 750 ml