



Harvest Date:	October 19 th , 2012
Harvest Brix:	24.2
Harvest pH:	3.58
Harvest TA:	0.56 g/100ml
Bottling Date:	January 15 th , 2014
Production:	692 cases in 750ml bottles

The 2012 vintage was long, cool and challenging in Sonoma County. Winemakers earned their money by using critical thinking to make harvest decisions on the spot. Rains that would have harmed thin-skinned varietals only “washed the dust” off these hearty, well established vines. The Alexander Valley has become known around the country as a great area to grow Cabernet Sauvignon, the King of red wines. The Dry Creek Valley, while more known for Zinfandel, produces excellent Cabernet as well. The alluvial soils in Alexander Valley and the red, iron laden soils of Dry Creek help to create an exceptional blend. The fruit for this wine was gently destemmed and fermented in tank for 20 days each prior to pressing and placing in small, new and once used American and French oak cooperage. It was aged for over 12 months prior to bottling in November of 2012.

This wine is youthful and exuberant and expresses bright Satsuma plum, clove spice and roasted oak characteristics. In the mouth, it is ripe and medium-full bodied and has loads of blue fruits such as plum, blueberry jam, crushed hazelnuts, vanilla bean and cedar box. It has grainy, soft tannins and is approachable now with slight aeration in the glass or in a decanter. This wine works well with a variety of hearty dishes from Bloody Mary marinated tri-tip roasts and hand-rubbed rack of ribs to Cabot Cheddar Cheese and chocolate mousse pie. It will age well for up to a decade, but feel free to enjoy it this evening with family and friends!

“If you’ve ever had a TRAIN WRECK of a day, let the 2011 Train Wreck Cab put your car back on track”!