



# *Sleeping Giant*

**Sleeping Giant**  
**2012 Cabernet Sauvignon**  
**“Inglewood Vineyard”**  
**St. Helena, Napa Valley**

Harvest Date: October 9<sup>th</sup>, 2012  
Brix at Harvest: 25.4  
Finished pH: 3.59  
Finished TA: 0.56 g/100 ml  
Vineyard Location: Inglewood, St. Helena, California  
Blend: 100% Cabernet Sauvignon  
Production: 97 cases 750 ml, 10 cases 1.5 L magnums

**History:** The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for Shibumi Knoll, V Madrone and Benessere in St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

**Vineyard/Winemaking:** The 2012 vintage was the beginning of another streak of excellent harvests for the Napa Valley. A near ideal spring budbreak, followed by excellent weather during bloom and set preceded the warm days and cool nights that made this “classic” vintage what it became. The Smith and Toma Families planted this young vineyard in 2004 and the 2012 vintage is the second of a 5-year journey with this tiny, hand-tended Cabernet Sauvignon vineyard. Low yield and high quality are the mainstays for this silty, well-drained clay loam soil in the heart of St. Helena Appellation. The Grace Family Clone was planted in this vineyard for its’ excellence of flavor and color development. Very little water was needed in 2012 to coax the vines to produce a powerful, yet elegant wine. Each year, the vine roots seek deeper in the soil to establish their presence and gain strength to pass on to the progeny in the form of fruit. Hand harvested clusters were destemmed into one small fermentor and hand punched three times daily for 29 days of maceration. After gentle pressing, the wine was placed in 50% new and 50% once used, tight-grained French oak barrels for almost 24 months prior to bottling. The wine was racked (decanted) five times over the aging process.

**Tasting/Pairing Notes:** This wine is a testament to the perfect iron rich soils, climate and exposure of the St. Helena Appellation. It was a pleasure to make this wine and it is now our pleasure to offer it to our friends for enjoyment. It offers blackberry fruit in the nose as well as violets and plum spice. It is sweet and generous in the mouth and has excellent tannin structure that allows it to be enjoyed immediately upon aeration or can withstand 20 years in the cellar. Enjoy the wine with grilled prime ribeye steak, Petaluma Lamb and fine, Belgian chocolate. It is the perfect accompaniment to great friends and family and all occasions, both humble and grand.

**Catherine Fallis, MS, and Grape Goddess Rating: 95 points!**

[http://winereview.planetgrape.com/newworldwine\\_reviews/2012-sleeping-giant-cabernet-sauvignon-napa-valley/](http://winereview.planetgrape.com/newworldwine_reviews/2012-sleeping-giant-cabernet-sauvignon-napa-valley/)

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