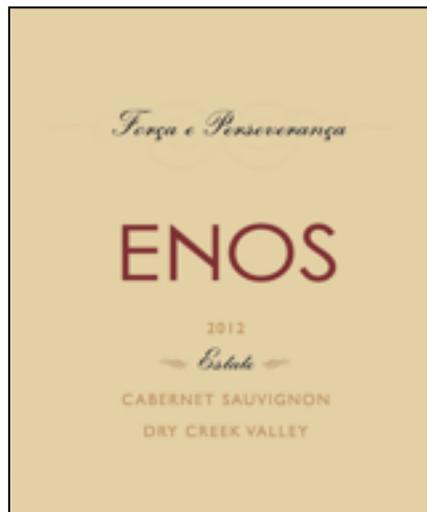


ENOS

2012 Enos Estate Cabernet Sauvignon | *Dry Creek Valley*

Vineyards- Enos Vineyard is on the Dry Creek Valley bench north of Healdsburg, in Sonoma County, located on a moderately steep hillside with excellent sun exposure. This 5-acre vineyard has multiple soil types, with primarily rocky, volcanic soils that drain well. The 3-acre Old Vine Block is 45-years old, and is planted on St. George rootstock. The 2-acre 16-year old Morel Block is planted on 110-R rootstock.

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. An abundance 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 half de-stemmed and half crushed, 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. After 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 38 days after it went into tank. Malolactic fermentation was left to complete indigenously.

Harvest Dates: September 16th, 2012

Winemakers: Dan Fitzgerald & John Harley

Yeast: Indigenous

Cooperage & Aging: Aged for 20 months in 50% new French oak.

Bottling: July 2013 **Production:** 224 cases

Sensory Notes: The 2012 Enos Estate Cabernet is deep, dark ruby in color. The nose is intensely aromatic with vibrant black cherry, graphite and wet clay notes. The palate is opulent and silky with firm tannins. Flavors of earthy forest fruit and loam are layered with hints of currant, dried herbs and blackberry.

Final Technical Information:

pH: 3.64 **TA:** .64g/100ml **Alc:** 13.9%

Available Formats: 750ml

Suggested Retail Price: \$50.00