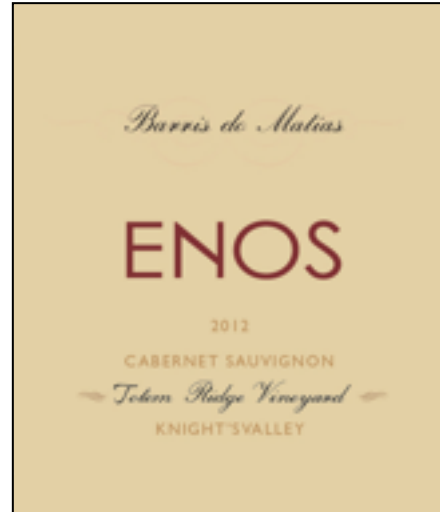


# ENOS

## 2012 Enos Totem Ridge Cabernet Sauvignon | *Knights Valley*

**Vineyards-** Totem Ridge Vineyard is located on the southern side of Knights Valley, high up on the Mayacama Range. The fruit comes from a small block that is on a borderline illegally steep grade. The extreme slope of this site combined with full morning and afternoon sun exposure provide an incredible concentration of fruit.

**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 16<sup>th</sup>, 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 Totem Ridge Cabernet Sauvignon is aromatically expressive with ripe blackberries, dry tobacco leaf and graphite shavings. The structure is firm with long, elegant tannins and balanced acidity. The finish is long and seamless with cassis, loamy earth and cedar spice.

**Final Technical Information:**

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

**Available Formats:** 750ml

**Suggested Retail Price:** \$55.00