

# ENOS

## 2012 Enos Cabernet Sauvignon | Napa Valley

**Vineyards-** The Enos Napa Valley Cabernet Sauvignon is a blend of two vineyards. Three quarters of the blend comes from Tourmaline Vineyard in the Coombsville appellation. The remaining quarter hails from Haystack Vineyard, high up in the hills of Atlas Peak. This wine represents the splendor of cool climate and high elevation Napa Valley Cabernet.

**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:** October 1<sup>st</sup> - 7<sup>th</sup>, 2012

**Winemakers:** Dan Fitzgerald & John Harley

**Yeast:** Indigenous

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

**Bottling:** July 2014      **Production:** 284 cases

**Sensory Notes:** The 2012 Enos Napa Valley Cabernet Sauvignon is Inky purple in color. The nose is intensely aromatic with concentrated Bing cherry, notes of fall baking spices and sultry forest floor. The palate is refined and opulent with firm dusty tannins. Dark brambly fruit and loam flavors are further layered with notes of sweet wood, anise and red cherry.

### Final Technical Information:

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**pH:** 3.66      **TA:** .66g/100ml      **Alc:** 13.8%

**Available Formats:** 750ml

**Suggested Retail Price:** \$75.00

