STSUPÉRY ESTATE VINEYARDS & WINERY NAPA VALLEY



Appellation: Napa Valley

Vineyard: Dollarhide Estate Vineyard Variety/Blend: 88% Cabernet Sauvignon

12% Malbec

Oak Maturation: 100% French oak

(54% new oak), 19 months

pH: 3.85 T. Acidity: 5.7 g/L Residual Sugar: <0.2% Alcohol: 14.5%

Harvest Dates: October 2 - 21, 2012

Bottling Date: July 16, 2014 **Case Production:** 1,304 cases

2012 Dollarhide Elevation Napa Valley

Winemaker's Notes:

This Cabernet Sauvignon presents with deep dark shades of reds and purples. Aromas of black currant and black plum leap from the glass and are joined by notes of anise, white pepper and cocoa. Flavors of black plum and cassis follow with toasted oak, a subtle hint of vanillin and espresso. This wine has brooding flavors, tremendous length, a fine texture and incredible structure.

Growing Season:

The season of 2012 commenced with a very dry and cold winter. The lack of water was concerning as this dry spell in Napa Valley persisted through the end of February, while the Sierras had minimal snowfall. March eased the burden with nine inches of rain, replenishing groundwater reserves. A warm spring and a moderate to hot June, July and August followed. This provided excellent ripening weather through the summer, which was then followed by a warm September, allowing a good, even and progressive harvest. October kicked off with a hot start followed by even, warm conditions. All in all, 2012 provided an excellent growing season.

Winemaking:

The fruit was hand harvested in the cool morning hours and brought to the winery in half ton bins. At the winery, the clusters were sorted using a double sorting system. First, the clusters were sorted by hand. The fruit then ran through a small destemmer that removed stems from the grapes prior to the individual berries being sorted to ensure that the most ideal grapes were chosen. These berries were delivered to a fermenter where there was a period of resting on skins. Warm fermentation temperatures were encouraged along with gentle cap maceration to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 19 months of maturation.

Dollarhide Estate Vineyard:

St. Supéry's Dollarhide Estate Vineyard is planted with close to 500 acres of grapevines, leaving the more than 1,000 remaining acres to thrive in their natural state. Vineyard elevations ranging from 600 to 1,100 feet above sea level, 7 different soil series, 13 different soil variations and a unique microclimate combine at Dollarhide to create an especially accommodating growing environment. Napa Valley's warm days and cool nights are slightly exaggerated at Dollarhide because of its elevation and its distance from the cooling effects of San Pablo Bay. This climate yields ripe, luscious, well-balanced grapes that produce well-balanced food wines.



