

# TEXTBOOK



## C A B E R N E T S A U V I G N O N

### N A P A V A L L E Y

#### • H I G H L I G H T S •

- Superb, mature sites in the prestigious St. Helena, Oak Knoll and Oakville AVA's highlight the pedigree of this release
- Classic Bordelaise winemaking (handwork in vineyard, hand sorting, new French oak barrels, egg-white fining) partnered with Napa Valley Merlot provides a bold-yet-balanced result.

#### • V I N T A G E 2 0 1 2 •

After a difficult 2011, the weather in 2012 was a very welcome change! Brilliant sunshine, warmth when we needed it, and rain only when we needed it were all perfectly timed. It was a classic vintage from start to finish. A moderately warm summer moved ripening along well, and crop size was good, so inferior clusters were quickly dropped. The vines sailed toward harvest with nary a worry. Although young, our 2012 Cabernet lots are deeply colored, richly textured and show great promise. We are excited to show them to everyone.

#### • V I N E Y A R D S •

The core of our Napa Valley Cabernet Sauvignon comes from three sites situated within the Oak Knoll, St. Helena and Oakville AVA's. A touch of Oakville Cabernet spiced the blend up, too. The Oak Knoll Cabernet site exemplifies its provenance with incredible structure and balance. The lot from the St. Helena AVA surprised us with its richness, Cabernet purity and "yum" factor. Our Oakville District site again strutted its stuff, delivering deep color, high-quality grape tannin and aromatics in both Cabernet and Merlot. Collectively, TEXTBOOK 2012 showcases superlative "Napa Valley Cabernet" in a classic, delicious manner.

*Regional AVA Composition: 100% Napa Valley (60% Oak Knoll, 30% St Helena, 10% Oakville District)*

*Varietal Composition: 94% Cabernet Sauvignon, 6% Merlot*

#### • F E R M E N T A T I O N A N D M A T U R A T I O N •

At harvest, hand-picked clusters were field sorted, and then hand-sorted and averaged 24-26 Brix. Cold soaking for 2 days in open-top temperature-controlled fermenters developed color and flavor. Fermentation began spontaneously with prevailing yeasts and one daily punchdown kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and twenty-four days on their skins the must was gently pressed into French oak barriques where it completed ML fermentation. One small Oakville press fraction was used (it added really nice "grip"). Barrels were 100% French, 35% new, three-year air dried, medium-plus toast and handbent by Cadus and Francois Freres in central France. Our assemblage included a touch of Napa Valley Merlot which added a warming, delicate softness. Fifteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouth-feel.

We believe it is a "textbook" example of this noble variety grown in this outstanding appellation and that it can be enjoyed for several years to come.

*pH: 3.68 Alc: 14% TA: 0.59 g/100mL Suggested Retail Price: \$28.00*

**Jonathan & Susan Pey**