



## 2012 MARSTON FAMILY VINEYARD CABERNET SAUVIGNON



2012

The 2012 growing season started with an early bud break. Ideal conditions during bloom allowed for an almost perfect set. The temperate conditions continued through veraison in July and August, averaging 2 weeks earlier than 2011, giving very uniform clusters. The harvest season started off with ideal moderate temperature through September. The first half of October was warm and the harvest concluded at the end of October and early November with three rain storms.

The wonderful set gave a bountiful yield during harvest. 50-100% tonnage increase over historical averages were seen. The berry sizes were smaller resulting in higher phenolic content while the cluster sizes were larger. The unique combination resulted in higher than normal yields while maintaining very good quality.

**Appellation:** Spring Mountain District, Napa Valley

**Composition:** 100% Cabernet Sauvignon

**Harvest:** Commenced on October 19<sup>th</sup> and concluded on October 30<sup>th</sup>,

**Barrel Aging:** 70% Barrel fermentation, 30% Traditional Tank. 100% New French Oak Aging

Winemaker Tasting Notes: *“An intense nose of blackberry, blackcurrant, white pepper, leather, fresh tobacco, dark chocolate, and vanilla. A blackberry front leads to a concentrated mouth of black cherry, plum, anise, tea leaf, violets, and red currant. Firm structured tannins give way to a dark chocolate covered raspberry finish that is long, sweet, and clean.”* ~ Marbue Marke (350 cases)