



Plungerhead

DRY CREEK VALLEY
CABERNET SAUVIGNON
2012

TASTING NOTES

The 2012 vintage was a combination of three vineyards of Cabernet Sauvignon. The largest of the lots carried incredible dark color and rich fruit into this blend. The aromas show dark blackberry fruit, dried fig, black raspberry, earthy Dry Creek terrior notes, and a touch of roasted porcini mushrooms. Your first sip starts with rich blackberry jam, dried blueberry, milk chocolate, deep toasted coconut, black walnut, and finishing with fresh cranberry, ripe boysenberry, hints of vanilla and fire toasted dill from aging in American Oak barrels.

WINEMAKER NOTES

Three blocks of Dry Creek Cabernet Sauvignon show the intensity from the summer sun in 2012. We brought in the fruit in two waves which produced wines of two different styles to assemble this blend. The largest block from the south end of Dry Creek was picked first approaching 25.5 brix. It gave a lot of fruit flavors and dark color to the blend. The other two vineyards were picked a few weeks later with brix of roughly 25 on both lots. We fermented these blocks in small fermenter bins doing manual punchdowns. These two small lots were laced with pure berry rich fruit and chocolate notes and finished with rich tannins. All three lots were then aged in a combination of mostly American and some French Oak. After bottling this wine, the fruit is still dominant with the rich oak lingering in the background. A few more months of bottle age will allow this wine to harmonize with all these layers. This is a great glass of Dry Creek Cab showing the terrior of this region as well as the rich fruit that you expect from Sonoma Cabs. Enjoy this wine now or give it a few years of bottle age to showcase the complexity yet to come.

FOOD PAIRINGS

This fruit forward Cab would pair with rich comfort foods. Roasted short ribs topped with fried onion strings on top of mashed potatoes and jus, stuffed pork loin with caramelized onions and blue cheese served with wild rice and toasted almonds, or a fig and goat cheese pizza topped with fresh arugula and a balsamic drizzle.

BLEND

100% Cabernet Sauvignon

APPELLATIONS

100% Dry Creek Valley

CASES PRODUCED

1800

ANALYSIS

pH 3.63
TA 5.8 g/L
ALC 14.5%
RS 2.1g/L

UPC

833302002058

SRP

\$16