

MARC CELLARS 2012 CALIFORNIA CABERNET SAUVIGNON WINE NOTES

• GRAPE SOURCING •

Grapes for this wine were sourced from vineyards across some of the best growing areas across California, providing the wine with rich, intriguing complexity. Grapes drawn from Lodi vineyards provide ripe berry fruit flavors, while vineyards in the Central Coast, provide grapes with richness and complexity. The result is a wine with exceptional finesse and structure, as well as full body and rich fruit flavors.

Appellation: 100% California

• VINTAGE •

The 2012 vintage Cabernet experienced some outstanding growing conditions this harvest yielding generous amounts of high quality fruit. Moderate weather throughout the growing season has put little pressure on the vines, and provided grapes with well-balanced chemistries. Our Cabernet displays ripe fruit aromas and flavor, richness, and balanced acidity.

Wine analysis: 0.54% total acid, 3.70% pH and 13.8% alcohol, by volume

• WINEMAKING •

Grapes for this wine were handled gently to minimize bitterness and fermented warm to maximize color and flavor extraction. The wine was aged for up to one year in new and used American and French oak. The firm structure of the Cabernet was tempered with ripe Zinfandel, Merlot to add some fruity smoothness along with a dash of Syrah for juicy, fruity flavors which adds richness on the palate.

Varietal blend 93% Cabernet Sauvignon, 3% Zinfandel, 2% Merlot, 2% Syrah

• WINEMAKER'S NOTES •

Our Cabernet is a dark crimson color, with ripe berry and plum aromas, accented by toasty oak and vanilla. The wine's crispness is balanced by rich, round flavors on the finish. The wine lends itself to classic Cabernet fare great to pair with Filet Mignon with Wild Mushrooms or a simple grilled New York strip steak with roasted potatoes.