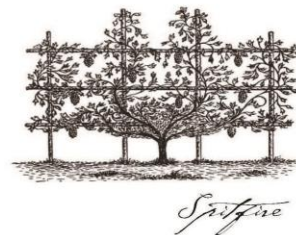




2012 Spitfire Cabernet Sauvignon Technical Sheet



Harvest Notes

It would not be overstating the fact that 2012 is the most anticipated vintage of the decade. 2010 had a slight heat spell just before harvest, 2011 had rain towards the end of vintage. If you believe the hype, 2012 was nothing short of perfection. It was an absolute joy bringing these grapes into the winery. Not only was it impossible to find a bad berry among all the tons of fruit we picked, but the temperatures into autumn were decidedly cool, allowing us to spread out the harvest work.

Tasting Notes

The 2012 Spitfire is a good old American Cabernet that is polished and elegant. The aromas spring to life with ripe plum and blackberries jumping out of the glass. Once open for a few minutes, we start to see the telltale American Oak vanilla along with hints of caramel and pepper. Two years in oak have softened the palate, making this a very approachable Oakville red wine. As with previous vintages we get hints of cardamom and other savory characters. Unlike previous vintages, this wine does not seem to need extra bottle aging to settle down. The '12 seems surprisingly drinkable for such a young cabernet, making it extremely enjoyable at the moment and an appropriate accompaniment to your next steak.

Winemaking Notes

The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, then cold-soaked for 24 hours, inoculated, and pumped over one to three times per day (depending on temperature and yeast activity). The wine was pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary fermentation and twice more before bottling during its two years in barrel. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Spitfire 2012 Facts:

Harvest Date:	September 24 th to October 12 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	22 months 50% new American oak 50% neutral oak
Appellation:	Oakville, Napa Valley
Bottled:	September 9, 2014
Bottle Size:	750ml
Production:	1102
Alcohol:	13.7%
Total Acidity:	5.6 g/L
pH:	6.2