

## 2012 Reserve Cabernet Sauvignon

Vintage: 2012

Appellation: 100% Stags Leap District

Blend: 96% Cabernet Sauvignon,

2% Cabernet Franc, 2% Malbec

Winemaker: Heather Pyle

100% New French Oak for 21 months

Production: 35 Cases

Alcohol: 14.6% Brix: Average 26.5

pH: 3.80

Total Acidity: 5.6 g/L

**Tasting notes:** There is a warm, fireside vanilla that reaches the nose first then bright cherry and some hazelnut. The flavors are red fruit, reflecting the nose but also chocolate and allspice. The wine has a full but soft entry with tremendous length. The balance suggests power with elegance.

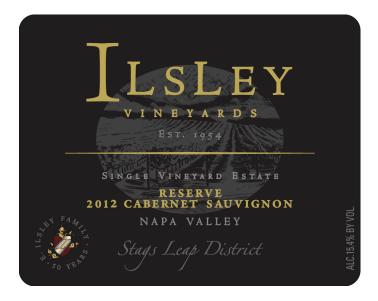
Vintage notes: Following the challenges of the 2011 vintage, 2012 was a welcome change. Nearly ideal growing conditions from bud break to harvest with typical Napa Valley weather, warm days and cool foggy nights. Mild May temperatures during flowering gave us an even fruit set and the long summer days with just enough heat, but not too much, allowed for a long growing season. The result was fully mature Cabernet Sauvignon grapes that we harvested in late September and early October.

We are proud of our vineyards and the fruit that they bear.



VINEYARDS

EST. 1954



At Ilsley Vineyards, our philosophy is that a Reserve is not an every year thing. We choose a small portion of wine, usually one or two barrels from all the barrels made in great years only. The vineyard block(s) and specific barrel(s) chosen will have spoken to the wine maker as being special and distinctive. In 2012 we chose wine from two special, very small hillside blocks on The Ranch. We combined wine from blocks A and J to make this fabulous, fruit forward, Stag's Leap signature wine. J block at the Ilsley ranch is just beneath the oak trees on the south facing slope. A is above the barn at the back of the property and faces south-west. J and A produce an average of one ton of grapes per acre. They complimented each other perfectly in 2012 to make this complete wine.