



2012 STATE RANCH

Cabernet Sauvignon, Yountville, Napa Valley



VINEYARD DESCRIPTION

State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 14.5 acres of the vineyard.

HARVEST NOTES

An ideal 2012 growing season with warm days and cool, foggy nights offered the perfect conditions for fruit and tannin maturity. There were no heat spikes this year, so flavor development was at its peak. This vineyard is not overly vigorous, so adequate exposure was achieved with very little leaf pulling around the clusters. Bloom and veraison occurred two weeks ahead of last year and the vines looked ideal. This vineyard takes a little longer to ripen the fruit, so we didn't harvest this year until mid-October when the bright berry flavors started to shine.

SENSORY EVALUATION

This wine is a beautiful expression of the Yountville AVA. The 2012 State Ranch Cabernet Sauvignon opens with aromas of cassis and toast. Juicy blackberry and cassis fruits pair nicely with flavors of chocolate, mineral and oak. This wine offers a rich texture from start to finish, with tannins that carry the fruit into an incredibly supple finish. The wine is delicious now, but has the foundation to last decades.

APPELLATION
Yountville, Napa Valley

HARVEST DATES
October 18 - 21, 2012

VARIETAL
100% Cabernet Sauvignon

SKIN CONTACT
15 - 18 days

AGING
French oak barrels
(50% new, 50% once-used)

TIME
17 months

RELEASE DATE
September 2015

FIRST VINTAGE
2006