

NINER

WINE ESTATES

2012
CABERNET SAUVIGNON
ESTATE GROWN

WINEMAKER
Amanda Cramer
Patrick Muran

CLONES
337, 4, 33, 35

ROOT STOCK
1103-P, 5BB

HARVEST DATES
September 27th-November 2nd

AVERAGE YIELDS
1.7 tons/acre

AVERAGE BRIX
25.2°

pH / TA
3.7/6.2 g/L

ALCOHOL
14.5%

VINEYARD BLEND
76% Bootjack Ranch
24% Heart Hill Vineyard

VARIETAL BLEND
92% CS, 4% MA, 4% PV

COOPERAGE
French Oak
30% New Oak

BARREL AGING
18 months

CASES PRODUCED
4,366

RETAIL PRICE
\$40



SITE

The majority of grapes for this wine were grown at Bootjack Ranch. Sprawled out on the eastern side of Paso Robles, Bootjack Ranch has two distinct soil profiles: expansive flats of calcareous soils (ancient crustacean remains) and rolling hills of sandy loam. The flat sections have high lime content, while the hillsides are well-draining. Each offers its strengths, and we have been refining our rootstock and varietal choices to determine how to take advantage of the diversity.

IN THE VINEYARD

The 2012 growing season was one of the driest winters on record in Paso Robles. Temperatures were fairly typical through July, but August was one of the hottest months in history, with 19 days hitting triple-digits. Afternoon breezes and cooler nights (up to 40 degree drop in temperature each night) saved the day, giving extended hang time to the grapes.

IN THE WINERY

The grapes were hand-picked at night and delivered to our LEED-certified winery. Upon arrival the fruit was whole cluster-sorted, destemmed and sorted a second time to remove any additional unwanted material. The berries were lightly crushed and delivered to tank using gravity. Once sugar-dry the wine was moved to barrel where it aged for eighteen months in French oak.

TASTING NOTES

Ripened plum and black cherry on the nose accented by carnations and rose. Savory fennel cuts through sweet notes of vanilla bean, creating a luscious and enticing aroma. The palate is intensely gratifying, with a soft entry and full finish that melds tannin with rich fruit.