

CABERNET SAUVIGNON

RED WINE
LIVERMORE VALLEY
MICRO-LOT RESERVE

Nottingham Cellars Micro-Lot Reserve wines are produced from the finest vineyards in the Livermore Valley that showcase the region's ability to grow world class Bordeaux Varieties. Each variety is site specific and was chosen as one of our finest offerings available.

SPECIFICATIONS

Vintage
2012

Wine Type
Red Wine

Appellation
Livermore Valley

Varietal Composition
100% Cabernet Sauvignon
(65% Smith Ranch)
(45% Casa de Vinas)

Cooperage:
100% New French Oak:

Harvest Chemistry
25.5 Brix
3.61 pH
.63 TA

Alcohol %
14.5

Cases Produced
300

Retail : \$54

WINE PROFILE

The Vineyard

Casa de Vinas and Smith Ranch are the primary sources for our Cabernet Sauvignon program. This is because these two vineyards consistently deliver tremendous quality and have distinct personalities that play well off of each other. The Casa fruit is burly and highlighted by dusty tannins, black fruit and cocoa/chocolatey tones. The Smith is textural and berry fruit driven with integrated tannins and high tuned acidity. Together the wines work well and represent a snapshot of the vintage in Livermore Valley!

Winemaking

The fruit from each vineyard is harvested at different times when the block being picked has reached optimal ripeness. Many different fermentation regimens and aging techniques are implemented to give us a nice selection of potential blending components. This includes native fermentations, various yeast strain inoculations and a mix of barrel, bin, and tank fermented lots. The wines are aged separated in primarily New French Oak barrels. A twelve barrel selection was chosen out of the hundreds of barrels of Cabernet produced to create this wine.

Maker's Notes

I truly love the wines of Smith Ranch and Casa de Vinas individually, but together they are an absolute force. The structure of Smith with the opulent fresh fruit from Casa makes for a wine that shows off all of the things we love about youthful Cabernet, but has major aging power as the wines are produced with vibrant acidity. Pop the bottle, get some air on it, and enjoy it over the course of an evening to watch the evolution take place in your glass.

