

Estate Bottled CA Bonded Winery 5784

2012 Dedication®

VARIETAL PERCENTAGE: 53% Cabernet Sauvignon, 32% Merlot, 9% Cabernet Franc, 6% Malbec

AGE OF VINES AND SOIL TYPE: 21-30 year old vines planted in deep volcanic soils at a 2000' elevation

AVERAGE HARVEST SUGAR: 26.9 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 15 days, 62-89 F

FERMENTATION CONTAINER/MACERATION: Open fermentation in small containers, punched down twice a day.

ANALYSIS AT BOTTLING:

Alcohol: 14.6% pH: 3.75 TA: 6.11 g/L V.A.: 0.62 g/L R.S: Dry

LENGTH/TYPE OF AGING: 32 months in new 60 gal French Oak barrels.

BOTTLED: *May 2015*

APPROXIMATE LIFESPAN (under proper cellar conditions): 20+ years.

CASES PRODUCED: 540

WINEMAKER: Andrew T. Schweiger

WINEMAKER'S NOTES: Our 2012 Dedication™ marks the tenth release of our bordelaise project. This wine is a complex and fruity blend incorporating the four most common varietals used in this style of wine; Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec. Blending such a wine is one of the most fun and rewarding parts of a winemakers job. On the nose, the 2012 Dedication™ offers rich blackberry, currant, plum and loads of jammy cherry with faint seasonings of dark chocolate, truffle oil, oak, coriandor, and minerals. A velvety core of lush red fruit emerges from the ripeness of our small-berried hillside fruit. This generously proportioned wine expands as it moves through the palate with a seemingly endless finish. Ultimately, what you'll find is the classic Schweiger marriage of power and finesse. It's hard for me to figure out what is more fun, making this wine...or drinking it!

