



NEWTON

VINEYARD



HARVEST DATES

October 8 - October 29, 2012

COMPOSITION

81% Cabernet Sauvignon
8% Malbec
5% Cabernet Franc
3% Syrah
3% Petit Verdot

APPELLATION

Napa Valley

pH 3.73 **TA** 6.5 g/L **ALC** 14.5%



2012 UNFILTERED CABERNET SAUVIGNON

Dedicated to working in harmony with nature to produce remarkable artisan wines, Newton Vineyard transforms fruit of uncompromised quality into wines of distinctive character.

VINEYARD

Grapes for our 2012 Unfiltered Cabernet Sauvignon were harvested from three vineyards located within the Spring Mountain, Mt. Veeder and Yountville appellations. Blended together, these three vineyards produced our Cabernet Sauvignon.

VINTAGE CONDITIONS

The 2012 growing season was ideal in every way. Gentle winter rains left just enough ground water for the vines to establish a moderate canopy that allowed just the right amount of sunlight to reach each cluster. Moderate daytime temperatures and cool nights from spring to late summer resulted in slow maturation, allowing the fruit to develop superb complexity while retaining bright acidity.

VINIFICATION

Once harvested, our Cabernet Sauvignon grapes are sorted using an optical sorter that inspects individual berries to ensure uniform, perfect ripeness. The juice then undergoes three to five days of a cold soak followed by eight to 10 days of fermentation using native yeasts. The wine then rested on the skins for a week longer to develop additional complexity before pressing and aging for 16 months in 40% new French oak barrels.

TASTING NOTES

Aromas of Dutch cocoa, mulberry, vanillin oak and herb-infused tapenade lead to a rich and full and plush palate. Flavors of mocha, cassis and cedar are complemented by a slightly chalky, but fine, long finish.

FOOD PAIRING

This 2012 Cabernet Sauvignon is a sublime representation of the vintage with bold flavors that demand a meal of equal stature. Consider pairing this wine with roasted or braised beef dishes, pasta with rich tomato-based sauces or grilled lamb with a savory rub.

SERVING AND CELLARING

The solid structure of this wine will allow it to age for 10 to 20 years.