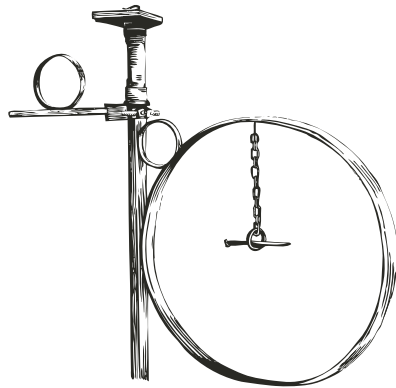


VILUKO VINEYARDS



SONOMA COUNTY **2012** CABERNET SAUVIGNON

2012 Viluko Vineyards Mayacamas Mts Estate Grown Cabernet Sauvignon

2012 marks our third release of the Estate Grown Cabernet Sauvignon and represents a broad view of our mountain vineyard blocks. An array of clones is planted on two exposed peaks, each distinctive for its topography of fractured rock or volcanic uplift, where vines of low vigor produce small berries resulting in a wine of deep concentration and refinement. The stellar 2012 growing season presents an exemplary display of site purity and expression.

VINEYARD

Varietal Composition: 100% Cabernet Sauvignon
Clonal Selection: 4, 6, 7, 8, 337, 191, 341
Brix: 25.5 average across multiple vineyard blocks
Harvest Date: Start 10/17/12 Completed 10/22/12
Harvest Yield: 15.29 tons

FINISHED WINE

Titrateable Acidity: 5.2 g/L
pH: 3.75
Alcohol: 14.2%
Barrel Program: 50% New French Oak (Sylvain, Boutes, Berger and Gamba)
Bottling Date: June 22, 2014
Release Date: Fall 2015
Cases Produced: 882

Notes from Winemaker Timothy Milos:

VINIFICATION

The 2012 Estate Grown Cabernet Sauvignon is made from a selection of six and seven year old vines and yielded less than two tons per acre. Fruit was hand-harvested over six days in October and vinified separately into nine different lots. Clusters were hand sorted during picking and again at the winery, then fruit was destemmed and allowed to soak on the skins for four days prior to wild yeast fermentation. Juice was pumped over twice each day during fermentation and macerated on the skins for a total of 38 days before being pressed into French Oak barrels where it also underwent malolactic fermentation. Aged 18 months, the wine was bottled unfinned and unfiltered.

IN THE GLASS

2012 presented ideal growing conditions delivering a wine of supple power and elegance. An inviting bouquet of black currants, brown sugar and pipe tobacco lead to a lively and fresh palate of black currants and pomegranate, followed by black tea, clove and blackberry. The savory and sweet flavors of anise and black licorice whirl alongside black raspberries for an enduring and memorable finish.