

# OPTIMA

## 2012 Alexander Valley Cabernet Sauvignon

*Our 2012 Optima Alexander Valley Cabernet Sauvignon is characterized by a wonderful forward, rich nose with generous bright fruit and deep, concentrated, multi-layered aromas of dark red cherry, caramel, espresso, and cassis mingle with hints of dark chocolate and rose pedals. Elements of well-integrated sweet oak and vanilla carefully complement the fruit flavors and the round, rich silky middle. The result is rich and silky on the palate. Supple, yet with a weighty, fruity mouthfeel and a medium tannic finish. The robust profile makes it ideal for big flavor meats. Given proper cellaring this wine will give drinking pleasure for years to come adding roundness and complexity.*

*Our goal is to highlight the special characters of Cabernet while showcasing the distinct benefits and attributes associated with this magnificent vineyard. The Cabernet Sauvignon was picked October 9, 2012 at 25.5 degrees brix. The grapes were fermented 10 days to dryness, then macerated an additional twenty-one days to soften and develop the tannins. Following pressing 90% of the wine was moved to 60 gallon French Oak barrels, 10% into American Oak where it received four gently barrel to barrel racking's. These racking's clarify the wine naturally, and eliminate the need for filtration. This vintage was barrel aged for twenty-two months prior to bottling. Optima is hand crafted, utilizing the best possible resources available. The result is an exceptional richness and balance that are the hallmarks of world.*

### ***Technical Data:***

Appellation: Alexander Valley  
Blend: 100% Cabernet Sauvignon  
Alcohol: 14.6%  
Barrel Aging: 22 months  
pH: 3.60  
Residual Sugar: NONE

