



CASA PIENA

GAIL & CARMEN POLICY

2012 CASA PIENA CABERNET SAUVIGNON ESTATE, YOUNTVILLE, NAPA VALLEY

The 2012 growing season signaled a return to a classic Napa Valley vintage. With what started as a dry winter, the coming of March brought a month of storms rolling through the Napa Valley, leaving almost 12” of rain by the end of the month. The extended deluge allowed the vines to soak up and store away sufficient resources to get them through the growing season, and delayed bloom well into the beginning of June. Temperatures were consistent staying in the 80s and 90s from May – September with only two isolated high spikes above 100 degrees F: once in June and once in October.

The fruit ripened evenly into Fall. From a vineyard management perspective, our number one goal was to adjust the large crop load to emphasize the potential of the vineyard. With no early rains forcing our picking decisions, the clusters were able to hang on the vine as long as they needed to achieve full phenolic maturity. We picked in mid-October, bringing pristine fruit to the winery.

After 18 months in the cellar, the finished wine has a deep opaque color with a complementary violet edge in the glass. Layered notes of kirsch liqueur, rosemary, and nutmeg are found on the nose. The palate experience offers both structure and a complex fruit core that play off each other. The entry has a refined earthiness that evolves into a softer, rounder mid-palate dominated by spicy fruit notes. The finish is marked by a nice acid balance and long, 30 second reminder of what a strong vintage, smart farming and intuitive winemaking can achieve. This wine expresses itself as a classic Cabernet Sauvignon that shows equal parts fruit and soil. With 5-7 years in the cellar it will evolve beautifully and offer delicate nuance over an even longer period.