



JONATHAN EDWARDS
WINERY

2012 Napa Valley Cabernet Sauvignon

Vineyard

Big Ranch Road Yountville, California. This vineyard is situated in the heart of Napa Valley and has been the basis of our wonderful Cabernet Sauvignon for years.

Production

The grapes were hand picked and fermented in Napa Valley California. After a 24 hour cold soak, the yeast was added and fermentation temperatures were maintained around 85 degrees. A pump-over regimen was used to maintain proper oxygen levels in the must and to ensure appropriate color and flavor extraction. Once pressed and settled, malo-lactic fermentation was initiated and the wine was transported to our Connecticut winery for aging. 18 months of barrel aging in a blend of French and American oak barrels allows for the concentration of the wine and integration of the oak flavors. 50% new barrels are used in each vintage.

Tasting Notes

An earthy, full-bodied Cab!

Technical Data

Alcohol | 15.10%

pH | 3.64

Acidity | 7.2 g/L

Brix at harvest | 25.7°

Harvest Date | 10/19/2012

Production | 372 cases

