

2012

Liquid Twitter  
Cabernet Sauvignon

Our single vineyard wines are produced exclusively from grapes grown on our estate vineyard at the base of Mount St. Helena in the pristine Knights Valley appellation, where Sonoma and Napa counties meet. We strive to make hand crafted wines that are true to the terroir with great ageability. We hand pick and hand sort the fruit in the vineyard, and we press each varietal and clone separately. During blend trials, we taste each barrel individually and in multiple combinations together before we select only the best barrels to be included in our final blends. As a result, no two vintages, no two wines are the same.



appellation

Knights Valley

harvest date

October 27

soil

Alluvium: gravel, sand, clay

production

144 Cases

blend

100% Cabernet Sauvignon

oak

French Oak, 40% new  
Aged: 21 months

vineyard notes

Our estate vineyard sits at 510 feet above sea level. Our vineyard soil is deep, well draining alluvium, consisting of gravel, sand and clay. Because of the excellent drainage, the roots must grow deep to seek water, so our crop yields are lower and berries are smaller with greater flavor concentration. The alluvial soil also provides the mineral component that gives our wines added complexity. The rootstock for our Bordeaux varietals was selected to take full advantage of soil conditions and preservation of water by dry farming. The result is an intensity of flavor that shows in our finished Cabernets.

tasting notes

Spectacularly intense with aromatics of vibrant cherry, blackberry liqueur, graphite and violets. The palate is opulent and concentrated, exhibiting rich dark stone fruit, black currant, chocolate and forest floor. This incredibly lavish Cabernet is drinking beautifully now or can be cellared for 15+ years.

vintage notes

If we could pick a perfect growing season, it would look like this: ideal spring bud break, steady flowering, even fruit set, long warm summer days and cool foggy nights. Pure perfection in the vineyard and climate delivered clusters of fruit with optimal ripeness and balance.

for inquiries

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