



CONN CREEK

N A P A V A L L E Y

2012 Anthology Cabernet Sauvignon

NAPA VALLEY

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR NEARLY 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON. OUR FLAGSHIP WINE – ANTHOLOGY – IS NAMED FOR A GREEK WORD THAT REFERS TO A COLLECTION OF LITERARY OR ARTISTIC WORKS AND IT APTLY DESCRIBES OUR APPROACH TO CRAFTING THIS WINE. WE SOURCE FRUIT FROM A COLLECTION OF NAPA VALLEY'S FINEST VINEYARDS AND DIVERSE AVAS FOR GROWING CABERNET SAUVIGNON. THE AVAS ARE LIKE A GOURMET PANTRY OF SPICES: EACH ONE CONTRIBUTES DISTINCT CHARACTERISTICS TO THE BLEND, RESULTING IN A WINE OF GENEROUS FLAVORS WITH LAYERS OF DEPTH AND COMPLEXITY.

[TASTING NOTES]

“Black cherries, plums, fresh dark chocolate, light roast coffee, and anise. A fleshy, decadent package wrapped by youthful yet refined tannins.” — Mike McGrath, Winemaker

[VINEYARDS & VINTAGE]

- The 2012 growing season was short on weather surprises. Moderate temperatures encouraged steady even ripening. Tannin development benefitted from the moderate weather and ripened in concert with flavors. Harvest started September 17, which was a return to normal after the very late picking in 2011. Picking proceeded at a predictable pace without pressure from weather events until the final lots arrived in late October.
- Sourcing grapes from nearly all of Napa Valley's appellations provides us with many alternatives when it comes to crafting our flagship wine. The 2012 Anthology includes vineyard lots selected from the following 14 appellations:

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|-------------------|------------------|------------------|----------------------|
| –Atlas Peak | –Howell Mountain | –Oakville | –Stags Leap District |
| –Calistoga | –Mt. Veeder | –Rutherford | –Yountville |
| –Chiles Valley | –Napa Valley | –Spring Mountain | |
| –Diamond Mountain | –Oak Knoll | –St. Helena | |

[WINEMAKING]

- Cabernet Sauvignon which includes all five Bordeaux varietals, selected from 34 separate fermentation lots. Vineyard lots were vinified and aged separately. Only the best barrels from each lot were selected for the final blend.
- Gently destemmed to retain whole berries. Cap management used a combination of pump overs and delestage for gently tannin extraction.
- Press cuts made to minimize harsh tannin with Malolactic fermentation in barrel to enhance oak integration.
- Aging as a blend integrated the components to remove any textural edges.
- Aged in barrel for 20 months in 46% new French oak.

[FOOD PAIRING]

- Dry-aged New York Strip Loin, Lamb Navarin, Polenta with Portobello and Crimini Mushrooms highlighted by Caramelized Onions.



BLEND:

Cabernet Sauvignon 75%, Cabernet Franc 16%, Merlot 4%, Malbec 3%, Petit Verdot 2%

BARREL AGING:

20 Months in French Oak (46% new)

ALCOHOL:

14.5%

TOTAL ACIDITY:

0.56g/100mL

PH:

3.68

CASE PRODUCTION:

6,100

SUGGESTED RETAIL PRICE:

\$55

Michael McGrath

MIKE MCGRATH, WINEMAKER