



CONN CREEK  
N A P A V A L L E Y

## 2012 Napa Valley Cabernet Sauvignon Chiles Valley, Volker Eisele Vineyard

“NAPA” IS A NATIVE AMERICAN WORD FOR PLENTY, AND THERE COULD NOT BE A MORE APPROPRIATE WORD WHEN IT COMES TO THE COMPLEXITY AND FLAVOR OF CONN CREEK WINES. WE ACHIEVE THIS BY SOURCING FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY’S RENOWNED SUB-APPELLATIONS. WHILE EACH AVA CONTRIBUTES DIFFERENT CHARACTERISTICS TO THE MASTER BLENDS, THEY ALSO REVEAL A CERTAIN BEAUTY ON THEIR OWN. EACH YEAR, WE SHOWCASE THE MOST DISTINCTIVE APPELLATION WINES AS PART OF OUR LIMITED-PRODUCTION AVA CABERNET SAUVIGNON SERIES.

### [ TASTING NOTES ]

“A dark fruit curtain of blackberries and plums draws back to reveal touches of light roast coffee and spice. Creamy texture wraps the flavors with polished tannins and notes of fresh turned earth.” – 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. Fruit was harvested by hand on October 11.
- Volker Eisele began farming in Chiles Valley in the early 1970s. The vineyard sees meticulous care with a well-trained crew. The number of shoots per vine is carefully adjusted to match vigor, ensuring a balanced canopy and fruit load. This hillside block consistently produces small, intensely colored berries.

### [ WINEMAKING ]

- Hand harvested fruit was gently destemmed to retain 80% whole berries and optically sorted.
- A combination of gentle pump-overs and careful racking at critical intervals balanced extraction of ripe tannins and preservation of fresh fruit flavors. Pressed at dryness with malolactic fermentation completed in barrels.
- 21 months of barrel aging took place in 55% new French oak.



CHILES VALLEY DISTRICT  
Volker Eisele Vineyard

NAPA VALLEY  
CABERNET SAUVIGNON  
2012

### BLEND:

100% Cabernet Sauvignon

### BARREL AGING:

21 months, French oak 55% new

### ALCOHOL:

14.5%

### TOTAL ACIDITY:

5.8 G/L

### PH:

3.64

### CASE PRODUCTION:

200

*Michael McGrath*

MIKE MCGRATH, WINEMAKER