



2012
CABERNET SAUVIGNON- RUTHERFORD
HANDMADE

VINTAGE

Vintage 2012 was considered 'perfect' by the prognosticators as soon as the last grapes were making their way to the wineries. It was perfect in the sense that quality and quantity benefited both grower and winemaker. The weather cooperated throughout all critical parts of the growing season to produce beautifully ripe and flavorful fruit.

WINEMAKING

The Foley Johnson 2012 Handmade Rutherford Cabernet Sauvignon comes from our Peral Estate Vineyard. It's comprised of thicker and heavier adobe soils with small amounts of gravel which are perfect for growing Cabernet Sauvignon. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were all harvested between October 5th and October 19th under clear skies. The wine went through 100% malolactic fermentation and is unfiltered. After 18 months in 40% new French oak, the wine was bottled on July 17th 2014.

WINEMAKER'S NOTES

Our 2012 Handmade Rutherford Cabernet Sauvignon leads with powerful notes of blackberry, black currant, and our Rutherford "dust" to make a great first impression. These dark berry flavors gradually give way to spicy notes of anise coupled with oak notes of vanilla bean and hazelnut. It's a powerful wine with generous, but velvety smooth tannins, and a pleasantly long finish.

STATISTICS

APPELLATION	Rutherford	ALCOHOL	15.3%
COMPOSITION	87% Cabernet Sauvignon, 10% Cabernet Franc, 2% Petit Verdot, 1% Merlot	TA	5.6 g/L
AGING	18 months in French oak, 40% new	PH	3.8
		BOTTLING DATE	July 17, 2014
		PRODUCTION	240 cases