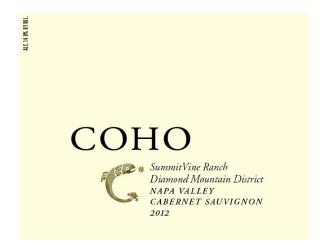
COHO



SummitVine Ranch was carved out of a redwood forest located at an elevation of 1775 feet on Diamond Mountain. Shallow soils comprised of red volcanic rock and gravel naturally limit yields while imparting firm but resolved tannins. The original planting of a 3 acre parcel of Cabernet Sauvignon was begun in 2001. An additional 3 ¼ acres were planted to more Cabernet Sauvignon plus Merlot, Cabernet Franc, and Petit Verdot in 2005.

The 2012 SummitVine Ranch Cabernet Sauvignon is a richly layered wine with abundant cassis and black currant flavors. Nuance of smoke and mocha intermingle with the silky texture to create an intriguing wine that will continue to evolve over the next decade.

Varietal Composition: 93% Cabernet Sauvignon, 5% Cabernet Franc, 2% Petit Verdot

Appellation: Diamond Mountain District, Napa Valley

Crush: 100% whole berries

Pre-fermentation: Cold-soaked for 3 days at 55 degrees F.

Fermentation: 7 days followed by malo-lactic fermentation in barrels

Aging: 21 months in 100% French oak barrels, 45% new for the vintage

Bottled: July 22, 2014

Production: 831 cases