



2012 Cabernet Sauvignon, Dry Creek Valley, Sonoma County

Winemakers: Peter Wellington, Dick Handal and David Noyes, consulting winemaker

Harvest dates: October 1, 2012

Appellation: Estate, DCV

In the Cellar: Fermentation in open top tanks with manual punch down 2-4 times a day

Fermentation: 3 day cold soak followed by 5-day active fermentation.

Oak Regimen: Aged in new and 2 year old French oak barrels for 19 months.

Bottled Date: July 23, 2014

Release Date: July 2016

Alcohol: 14.3%

pH: 3.24

Residual Sugar: Less than 0.1%

Varietal: 100% Cabernet

Farming: Dry Creek Valley Terroir: soils of rocky, medium clay

Tasting notes:

Peter Wellington really knew how to represent our Cabernet Sauvignon fruit well in this wine. Letting the deep luscious black fruits shine alongside hints of cocoa, spices including black pepper and tobacco. This is a deep rich velvety wine that has aged quite well. Enjoy it with roast meats, hearty vegetable dishes and full flavored aged cheeses.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at handalfamilywines@gmail.com or visit website: www.denier-handal.com

