

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