



2012 VINTAGE

2012 was a glorious growing season throughout the Napa Valley. An early budbreak and moderate temperatures led to a long, slow ripening period, allowing outstanding flavors to develop at relatively low Brix.

We harvested at ideal ripeness grapes with ideal color and mature, silky tannins

WINEMAKING

The four varieties were hand-picked and fermented separately with gentle fermentation techniques resulting in wine of great depth and complexity. We selected the finest barrels of each lot to create the Phenomenon blend. The wine matured for 18 months in new and once-used French oak barrels before bottling without fining or filtration.

TASTING NOTES

The intense purplish color of this wine is bested only by the overwhelming aromatic qualities. The wine exudes captivating, kaleidoscopic aromas of blackberry, blueberry, allspice, clove, ripe cherry and mace. On the palate it displays a fine grip, and reveals cocoa, vanilla, and toasty oak.

PAIRINGS

Enjoy this wine with a grilled, simply seasoned porterhouse steak served with broccolini or rapini, polenta, stewed white beans and porcini mushrooms.

Matt Reid, Winemaker

Blend Composition:
61% Cabernet Sauvignon
12.5% Sangiovese
13.25% Syrah
13.25% Black Glass Zinfandel

Finished TA:
6.4 grams per liter

Finished pH:
3.79

Alcohol by volume:
13.8%

Production:
300 cases

Suggested Retail:
\$50.00 per bottle