

2012

RESERVE CABERNET SAUVIGNON

COLUMBIA VALLEY



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Here at Basel Cellars we take pride in crafting some of the finest wines every year. Our Reserve wines are made up from our best fruit that we source from Eastern Washington. Only the best techniques are used to create these wines and then aged in only our very best barrels. The very best wine are then selected for our specific Reserve wine program. These wines will typically age for about 20 months in French and American oak.

Our 2012 Reserve Cabernet Sauvignon is one of our most expressive wines...and that's the way it should be. Ripe, vibrant fruit is ever present on the beautiful bouquet. Dark berry fruits, with hints of leather, cassis and currants all blended together perfectly, to bring you the most intriguing aromas in your glass. The mouth feel explodes with brambly fruit and the ripe fruit will linger on, in between layers of subtle oak and layered tannins. This wine is structured well, with great finesse and character, bust most of all, balance. The perfect amount of tannins and acidity will naturally preserve this wine for at least 10- 15 years and will test your patience for years to come. Only the best wines deserve to lie down and this is one of them.

TECHNICAL DATA

Vintage: 2012

Varieties: 100% Cabernet Sauvignon

Vineyards: Wallula, Phinny Hill Appellation: Columbia Valley

Oak: 80% French oak, 20% American oak, 80% New

Alcohol: 13.9%

pH: 3.77 **T.A.** 5.3g/L **R.S.** 0.2g/L

Production: 146 cases