



Basel Cellars
ESTATE WINERY

2012

CABERNET SAUVIGNON

COLUMBIA VALLEY



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In 2012 we experienced a long and warm growing season in Washington, which allowed us to mature our fruit to perfection. Our different Cabernet Sauvignon blocks saw sufficient hang time and produced ripe and intense fruit at harvest time. These flavorful berries were hand-picked and handled with extra care in the cellar. Creative wine making techniques were used during fermentation and laid a solid foundation for barrel aging. Our different Cabernet Sauvignon lots matured for 18 months in French and American oak and integrated beautifully with about 60% new oak. During blending time, only the best barrels from each lot were chosen for this Cabernet cuvee.

Our 2012 Cabernet Sauvignon shows beautiful hints of dried herbs, ripe cherry, cassis and black currant on the bouquet. With a little aeration you will find expressive notes of raspberry, ripe plum, leather and tobacco leaf. The mouth feel is round and complex and you will get rewarded with an explosion of brambly fruits between layers of subtle, toasty oak. The perfect amount of tannin and acidity bring the frame and structure of the wine together and ensure potential for great aging. Beef brisket, green bean stew and rosemary infused burgers will pair well with our Cabernet.

Enjoy!

TECHNICAL DATA

Vintage: 2012

Varieties: 100% Cabernet Sauvignon

Vineyards: Gamache Vineyard, Wallula Vineyard, Phinny Hill Vineyard, Double River Vineyard

Appellation: Columbia Valley

Oak: 80% French Oak, 20% American Oak, 60% new oak

Alcohol: 14.5%

pH: 3.80

T.A. 5.4 g/L

R.S. 0.2g/L

Production: 879 cases

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