

OPAL MOON WINERY 2012 Cabernet Sauvignon Napa Valley, Rutherford

The Vineyard

Name: Garvey Family Vineyard

Cypress Vineyard

(Sustainably Farmed)

Appellation: Rutherford, Napa Valley

Clones: Cab. (7), Malbec (4) & P.V. (7)

Spacing:

Training:

Yield:

Cordon trained

The Harvest

Date: 10-19-12 (CS), 10-6-12 (MB & P.V.) Grapes: 95% Cabernet Sauvignon (Garvey)

3% Malbec (Cypress)

2% Petite Verdot (Cypress)

Sorted: Hand sorted

Brix at Harvest: 26.2 (Cab.), 27.2 (MB), 26.8 (PV)

The Production

Fermentation: Cold soaked 5 days,

fermented in open top tanks

then barrel aged

Barrels: 78% new barrels

Coopers: St. Martin, Saury, Damy,

Darjanou, Demptos, Nadalie

& Vicard

Aged: 30 months in barrel

Production: 309 cases

Wine Profile

Alcohol: 14.82%

TA: 5.79 g/L (0.579 g/100ml

pH: 3.58

RS 0.4 g/L or 0.04 g/ 100 ml dry

Winemaker Notes: after tasting

Enjoy the premier release of our first Cabernet Sauvignon produced from this prestigious appellation of Napa Valley. Bottled only seven months ago, let it breathe in the glass to open up its aromas and flavors of black currant, black raspberry, chocolate, plum and spice. Its fully integrated tannins are plush and pleasing on the palate and the wine finishes with a hint of baking spice, cedar and sweet vanilla oak. The wine's natural acidity pairs well with food. Definitely a wine to savor over the years as it will continue to develop.

