

Carol Shelton

2012

KING RIDGE RESERVE

Cabernet Sauvignon

King Ridge Vineyard, Cazadero-Sonoma Coast**

The high elevation of this vineyard (2000 feet in “coastal” west Sonoma County) gives it an elegant flavor profile, a bit similar to our wines from the Rockpile AVA. The vineyard faces several sheer granite rock outcroppings called The Devil’s Ribs, which absorb all the sun’s heat all day long and radiate it back slowly all night, allowing the fruit to get more evenly ripe earlier in the harvest season. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with a long smooth finish.

Winemaker’s Tasting Notes: Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins.

Harvest Date: October 2, 2012
Average Brix at Harvest: 26.8°Brix
Average TA/pH at Harvest: 0.55 gm/100ml pH: 3.90

Fermentation Characteristics: 25 days total on skins, including 3-day cold soak and 7 days extended maceration
Fermented in 0.8-ton T-bins (3 yeasts)
& punched down by hand 2-3 times/day

Cellar Storage/Aging: 20 months in barrels--
100% French oak, 75% new

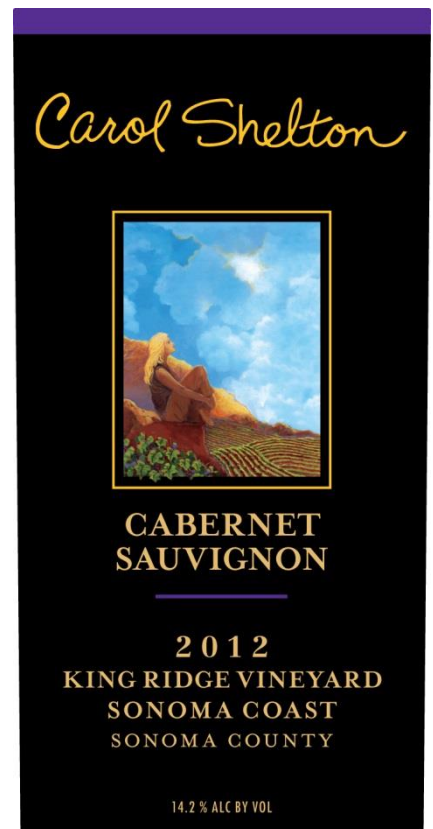
Alcohol: 14.25%
Total Acidity: 0.58 gm/100ml pH: 3.49

Varietal : 100% Cabernet Sauvignon

Appellation : 100% King Ridge Vineyard, 2000 ft
Sustainably farmed by Ron Sikorski

**Note: In the Sonoma Coast AVA, Cazadero is known for having the highest rainfall of anyplace in the county—this is above the fog and the adjacent granite rock face heats it up so it can ripen earlier.

Cases produced: 222 cases
Bottling Date: August 2, 2014
Release Date: December 1, 2014



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