

Animo

2012 CABERNET SAUVIGNON NAPA VALLEY

ATLAS PEAK VINEYARD

The vineyard is located high atop Atlas Peak between 1,270-1,350 feet on 15 acres of stony, volcanic soil, sitting at the edge of a steep canyon overlooking Foss Valley. The property was purchased and planted by the Michael Mondavi family in 1999. The Cabernet Sauvignon vines are of the Clone 4 variety planted on 110R rootstock, producing structured fruit with ample tannins and acid to balance the concentrated dark fruit flavors.

VINTAGE NOTES

A classic Napa Valley growing season and harvest provided an abundance of quality grapes from which winemakers had to choose in 2012. From spring bud break, through flowering, fruit set, and ripening, conditions were ideal. A consistent stretch of warm summer weather, without large heat spikes and with plenty of cool and foggy nights, ripened grapes to perfection before late rains appeared at the end of October.

WINEMAKING

After the grapes were hand-harvested, de-stemmed and crushed, the juice cold soaked for four days prior to fermentation in stainless steel. Aeration and cap management is handled through a series of punch-downs and pump-overs for color and tannin extraction. Upon completion of fermentation, the lots macerate on the skins for 28-35 days before being pressed off. The wine is barrel aged in 87% new French oak for 20 months before bottling.

85.2% Cabernet Sauvignon, 14.8% Petit Verdot

TASTING NOTES

Black fruits of loganberry, boysenberry and plum mingle with salted heirloom olives, cigar box and fresh herbs create an exciting aromatic profile. Fine grain tannins present themselves throughout the front, middle and finish of this wine demonstrating the intrinsic mountain fruit harvested at optimal ripeness. While the aromatics suggest a fruitful mouth, the rocky soils provide a surprising counterpoint of silky minerality and flavors of fresh plums, firm blackberries and a classic semblance of cassis, suede and sandalwood.



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