



2012 BEATTY RANCH

Cabernet Sauvignon, Howell Mountain, Napa Valley



VINEYARD DESCRIPTION

Located atop Howell Mountain, Beatty Ranch typically gets to enjoy the warmth of the sun when summer fog lines the valley floor. While the fruit ripens easily, we must wait for mature tannins to emerge. The red, rocky soils are ideal to produce moderate-sized vines, and this vineyard is comprised of four different clones that each provide a unique flavor profile to the overall wine.

HARVEST NOTES

An ideal 2012 growing season with warm days and cool, foggy nights offered the perfect conditions for fruit and tannin maturity. There were no heat spikes, so flavor development was at its peak. We pulled leaves around the fruit to give adequate exposure and we waited patiently for the warm summer sun to ripen the fruit. Veraison occurred about three weeks after the valley floor, so we knew an October harvest was inevitable. We harvested and fermented clones from this vineyard separately to get a better understanding of what the vineyard has to offer.

SENSORY EVALUATION

The return of a Howell Mountain wine to Nickel & Nickel has long been awaited and the debut of the 2012 Nickel & Nickel Beatty Ranch Cabernet Sauvignon is sure to please. This wine offers aromas of cassis, blackberry, green olive, pepper and tar. The earthy and fruity notes are reflected on the palate and harmonize into one juicy package of flavor with the natural intensity of the Howell Mountain area. The texture of this wine is big, yet inviting, and the tannins are rich, not unyielding. This is a wine that is the perfect complement with food and can easily age for the next 15 years.

APPELLATION

Howell Mountain, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(55% new, 45% once-used)

RELEASE DATE

September 2015

HARVEST DATES

October 20 - 30, 2012

SKIN CONTACT

8 - 12 days

TIME

18 months

FIRST VINTAGE

2012