



2012 C.C. RANCH

Cabernet Sauvignon, Rutherford, Napa Valley



VINEYARD DESCRIPTION

C.C. Ranch is planted in Rutherford, along the slope of a knoll west of the Silverado Trail. The vineyard grows classic Rutherford Cabernet Sauvignon on well-drained, gravelly loam soil and receives a variety of exposures, depending on the block and location. The vines are well balanced and the canopy is opened up to give good light exposure. Nickel & Nickel produces wine from 15 select acres of this 115-acre vineyard.

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 this year, so flavor development was at its peak. We pulled leaves around the fruit to give adequate exposure. Bloom and veraison occurred two weeks ahead of last year and the vines looked well balanced. The five clones in this vineyard ripened at different rates. We harvested the west facing hillside blocks in late September, and the other blocks ripened over the following three weeks. The uniqueness of each block contributed to the outstanding flavors of this vintage.

SENSORY EVALUATION

This is a remarkable vintage for this vineyard. The 2012 C.C. Ranch Cabernet Sauvignon is elegantly perfumed with delicate floral notes mixed with ripe, red raspberries. These characteristics are reflected on the palate with flavors of raspberry and cherry, blended with a hint of licorice and signature Rutherford dust. Vanilla and toast from the French oak add warmth and flavor, while the wine's lively acidity allows the flavors to linger on the palate. Soft and supple, yet generously rich, this wine is one that pops from start to finish.

APPELLATION

Rutherford, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(49% new, 51% once-used)

RELEASE DATE

September 2015

HARVEST DATES

September 26 - October 20, 2012

SKIN CONTACT

12 - 14 days

TIME

17 months

FIRST VINTAGE

2005