



2012 McGrail Vineyards Cabernet Sauvignon Reserve

Technical Data

Grape Source:	McGrail Vineyards
Appellation:	Livermore Valley
Production:	1,896 Cases
Varietal Content:	100% Cabernet Sauvignon
Oak:	French, Hungarian, and American
Titrateable Acidity:	0.64
Residual Sugar:	0.012
pH:	3.68
Alcohol Level:	14.6%

Vineyard Notes: The 2012 growing season was a blessing! Mother Nature cooperated and gave us an ideal growing season. The summer was moderate with warm days and cool nights. We had a dry spring and fall and the fruit was given ample time to set and mature. Overall, an exceptional vintage!

Winemaking Style: Our winemaker believes in using a “spice rack” to create this complex Cabernet. We blend French, American, and Hungarian oak. Approximately 70% of the oak is new each vintage and the wine ages for about 30 months in this oak.

The Wine: Our 2012 Cabernet Sauvignon is a classic expression of California Cabernet. Intense, bold, and rich in flavor this dark plum Cabernet is tantalizing. The wine opens with notes of cassis, dark cherry, blackberry, vanilla, and a hint of violet. As the wine hits your lips you taste the dark fruit combined with clove, dark chocolate, baking spice, pepper, and a hint of porcini mushrooms. Bold, balanced, and elegant this wine finishes with lingering tannins.

Awards:

Our Cabernet Reserve has won the following awards recently:

SF Chronicle Wine Competition 2015: Gold Medal

Indy International Wine Competition 2014: Gold Medal

Wine Enthusiast: 90 points (May 2015 Issue)

SF Chronicle Wine Competition 2012: Sweepstake Red Wine Award and Best of Class

McGrail Vineyards and Winery
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