THORN HILL
VINEYARDS

2012, Red Rock Reserve Port
Cabernet Sauvignon, Red Hills AVA, Lake County

The Vineyard
Our 2012 Cabernet Sauvignon Port is from the Red Hills AVA of Lake County. The Red Hills lie at the foot of Mount Konocti, an extinct volcano. The vineyard is at 2000 feet elevation and has red, volcanic soil. Each clone is hand-harvested separately at night to preserve the fruit's fresh, pure character, and fermented and barrel-aged separately. After assessing the distinctive personality of each lot, we blend the seven Cabernet clones together creating a complex, full bodied wine.

Vintage 2012
Clear, hot summer weather, with warm days and cool nights, provided ideal conditions for fully maturing our Cabernet Sauvignon grapes, which were harvested in early October with a perfect balance of sugar and acidity.

Winemaking
After the grapes were crushed, the juice from each lot was cold-soaked for 48 hours prior to initiating fermentation with a French yeast strain that enhances texture, depth and intensity. The 2012 Cabernet Sauvignon spent 26 months in French oak barrels, 60% new, prior to bottling in December, 2014.

Wine Notes:
This full-bodied wine was bottled unfiltered of 100% Cabernet Sauvignon from volcanic soils. It's loaded with intense ripe berry fruit, plum and richness, finishing with good length and velvety tannins. It is a multi-dimensional wine that will age well for decades.

Grape Variety: 100 % Cabernet Sauvignon
Vineyards: Red Rock, Red Hills, AVA
Alcohol content: 14.5%
Total acidity: 0.69g/100ml
Fermentation: Stainless Steel
pH: 3.78
Barrel aging: 36 months in French oak, 60% new
Harvest Dates: October 2012, bottled unfined and unfiltered

Please visit our website at www.thornhillvineyards.com