



2012 M. ÉTAIN CABERNET SAUVIGNON

Vineyard Manager Michael Wolf:

The 2012 season seemed remarkably “normal” after 2011. Decent winter rainfall lingered into March which gave the vines plenty of push for early growth. Bloomtime weather was very favorable and the lack of major weather events during the season, like heat spikes, led to long even ripening. The agreeable conditions produced a good set with higher than average yields, but as always a great deal of fruit was sacrificed at the J.J. Cohn Estate in the interest of vine balance and fruit quality. The J.J. Cohn Estate was harvested between 10/4 and 10/21, just before the first significant rain of the season on 10/22, and the fruit remained in great shape.

TASTING NOTES

Winemaker Celia Welch writes of the 2012 M. Étain:

Although the highest-toned, most perfumed aromas of ripe black cherries and raspberries jump immediately from the glass, with a short swirl of the wine one quickly senses the darker cedar, clove and sandalwood notes which create a sense of depth and complexity. Palate-wise, the wine shows a full, broad entry of ripe fruit, spreading to create a sense of fullness throughout the mid-palate. A continuous silky impression of fresh cherry juice from start to finish provides a sense of brightness to this complex wine.

Harvested between October 4 and 21, 2012, entirely by hand from Cabernet Sauvignon grapes grown on the J.J. Cohn Estate, this wine was created by selecting small blocks from the vineyard to vinify as individual lots. The wine was fermented on skins for about 4 weeks, transferred to French oak barrels and aged for about 10 months, then blended and returned to barrels for an additional 8 months. The wine was bottled without fining or filtration in March, 2014. A total of 1900 cases were bottled without fining or filtration.

M. ÉTAIN