



2012 Vintage Summary

Widely regarded as a “classic” and “perfect” vintage, 2012 delivered a textbook growing season with a long stretch of warm days and cool nights throughout the summer. I recall purposefully avoiding conversations about the weather with my vineyard manager, much like a baseball player doesn’t talk about a “no-hitter” while one is potentially in the making.

Given these optimal conditions the grapes were able to mature in a consistent manner while preserving acids. Flavors came around in line with sugars which afforded us a larger picking window to bring in the fruit at an optimal time. In the cellar the wines easily extracted great color and tannins, the juices were among the darkest color we’ve seen in fermenting musts. The resulting wines have big, sweet, resolved tannins with deep color, great balance and a long finish. A “classic” vintage.

Winemaking

Hand picked with careful sorting before a 5 day cold soak to hold the temperature at 50 to 55 degrees. The whole berries were then allowed to come up to room temperature and begin fermentation with the indigenous yeasts. The must was then punched down one to three times each day with a peak fermentation temperature of 92° Fahrenheit. The free run juice was barreled down separately from the press wine. Malolactic fermentation took place naturally and was finished by February. The wine was racked a total of three times, including for bottling.

Vineyard

Ranging between 1720 to 1800 ft elevation, the 32 acre Beatty Ranch sits above the fog and at the heart of the Howell Mountain appellation. So much so that the Howell Mountain appellation came to be with the help of Randy Dunn (Dunn Vineyards), Bill Smith (La Jota Vineyards) and topographic maps of the area spread on Mr. Beatty’s dining room table. This vineyard has a long history as the old zinfandel blocks were planted over 100 years ago, dating back to before Prohibition. The cabernet sauvignon block we source from were planted over 40 years ago making these some of the oldest on Howell Mountain.

2012 Beatty Ranch Howell Mountain Cabernet Sauvignon

This 2012 Beatty Ranch Howell Mountain Cabernet has aromas of dark currant, cherry and raspberry, with hints of cocoa and coffee. Reminiscent of a Saint-Julien Grand Cru from the Médoc of Bordeaux with big, sweet, polished tannins balanced with an acidity that make for a wine to enjoy over the next 5-15 years.

Vintage: 2012	Harvested: October 14, 2012
Vineyard: Beatty Ranch	Varietals: 84% cabernet sauvignon
Appellation: The Howell Mountain sub-appellation of Napa Valley	12% cabernet franc
Alc: 14.8%	4% petit verdot
TA: 0.51 g/100mL	Cooperage: 100% French oak barrels (73% new)
pH: 3.8 at harvest	from Taransaud, Sylvain, and Darnajou
	Production: 150 cases