



2012 Estate Cabernet Sauvignon

Vintage Notes:

The 2012 growing season was characterized by ideal, moderate weather, which allowed for even development from bud break to harvest. The near perfect summer provided warm days and cool nights, allowing for slow and steady flavor development. Grapes were hand-picked between October 3rd and October 12th, and fermented individually in our small stainless steel tanks for three weeks, prior to a gentle pressing. The young wine was transferred into French oak barriques and allowed to age in our cool cave for 20 months prior to being bottles in June of 2014.

Winemaker's Notes:

Endearing aromas of ripe Bing cherry, sweet cinnamon spice and red licorice candy grace the nose of this elegant and alluring wine. The palate is reflective of our Calistoga property as it showcases dark berry and wild bay laurel characters in combination with a broad, round, supple texture. A streak of acidity on the mid-palate provides backbone to the expansive entry and ensures longevity of the wine for years to come. On the finish, lingering flavors of dark plum, milk chocolate and black currant are juxtaposed with velvety tannins, completing the picture of style and grace that is unique to the Kelly Fleming property.

Grape Source: Kelly Fleming Estate Vineyard

Appellation: Calistoga

Winemaking Team: Celia Welch and Rebecca George

Vineyard Manager: Mike Wolf

Blend: 100% Cabernet Sauvignon

Alcohol: 14.8%

Oak Profile: 82% new French oak, 18% neutral French oak

Aging: 20 months

Cases Produced: 920

Harvested: October 3rd - October 12th 2012

Bottled: June 2014



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