



2012 Mountainside ACUMEN RED WINE

TASTING NOTES

Dark cherry color with a complex nose of sweet oak, vanilla, ripe berries and herbs gives way to flavors of black cherries, pomegranates, almonds, sweet clay, and cured meats on the palate. The wine has a very layered finish, adding notes of herbs, potting soil, tulips, blue fruits, orange peel, dark roses, chocolate, lead pencil, and fennel.

18 months in 100% French Oak, 72% new 70% Cabernet Sauvignon, 27% Merlot, 3% Cabernet Franc 14.0% ABV

695 cases produced

2012 VINTAGE NOTES

2012 was simply a spectacular vintage. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool nights during the summer months. The grapes reached optimal ripeness, resulting in near-perfect fruit. The abundance of quality in this vintage allowed our winemakers the opportunity to select only the very best clusters at the time of harvest. While 2012 resulted in a 30% larger yield compared to the previous two vintages, it is actually on par with near normal quantities and is of superior quality.