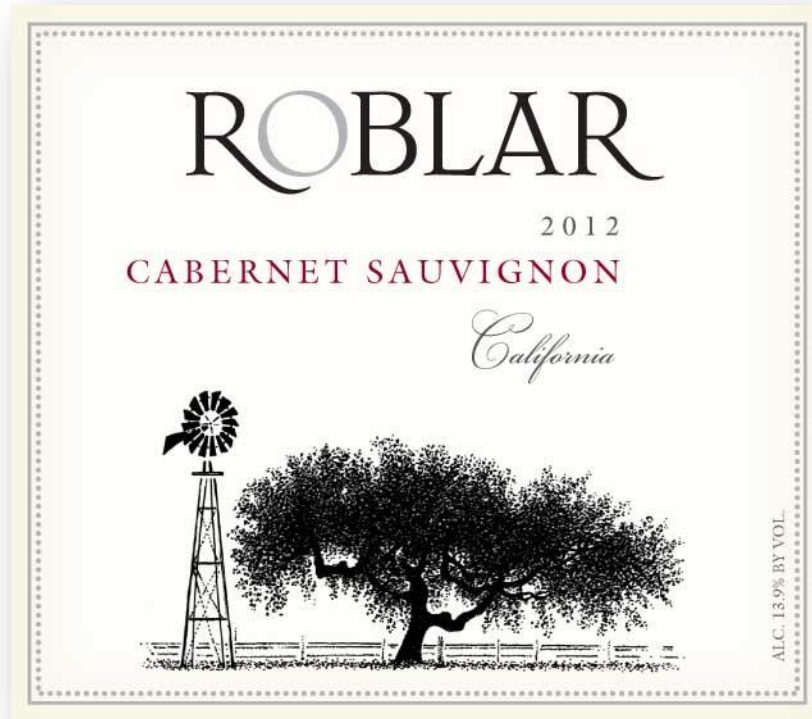


Roblar

2012 Cabernet Sauvignon California



Varietal Composition: 76% Cabernet Sauvignon, 20% Cabernet Franc, 2% Syrah, 2% Malbec

The Vineyard: These grapes are from vineyards in the Sierra Foothills, Lodi and Dry Creek Valley.

Harvest: Average brix: 24.6 pH: 3.64 TA: 0.63 g/100ml

Fermentation: The grapes were picked in the cool mornings, crushed, and fermented with the skins for one week to extract the rich color and flavor. 100% malo-lactic fermentation.

Cooperage / Aging: The wine was aged for 18 months in barrel and tank.

Sensory Notes:

Color: Deep ruby

Aromas: Black currant, plum and cherry

Palate: Dark fruit flavors, well-structured tannins, long fruit finish

Bottling Date: March 25, 2014

Cases Produced: 240

Final Technical Info: pH: 3.76 TA: 0.57 g/100ml Alc: 13.9%