

TOASTED HEAD®

BARREL AGED

2012 CALIFORNIA CABERNET SAUVIGNON

We named Toasted Head for the age-old practice of toasting the inside of barrel heads with fire to help create the rich toasted flavor in all our wines.

VINEYARDS

Bordeaux grapes like Cabernet Sauvignon thrive in red volcanic soil and hillside locations. That's why we sourced the fruit for our 2012 Cabernet Sauvignon from vineyards in Mendocino and Lake Counties and other select California vineyards that offer these growing conditions. Warm days and cool nights allow this Cabernet to develop astounding complexity and depth.

2012 VINTAGE

An ideal growing season assured an outstanding 2012 vintage in California. Moderate weather throughout the season put little pressure on the vines, providing well-balanced, rich, robust fruit flavors.

WINEMAKING

After a night harvest to make sure the fruit is cool when delivered to the winery, we cold-soak the fruit for 24 hours to extract the most color from the skins as possible and also to encourage the development of bright fruit flavors. After a 10-day fermentation in stainless steel tanks and a secondary malolactic fermentation, we age the wine for 12 months in a combination of new and used American, French and Hungarian oak barrels.

WINEMAKERS NOTES

This wine opens with ripe plum and dark berry fruits on the nose accompanied by a graham cracker toastiness from oak aging. On the palate this Cabernet focuses on ripe blackberry and dark cherry surrounded by bourbon vanilla and caramelized sugar notes. The structure is big and full with chewy tannins. A perfect pairing for honey glazed bbq ribs, pork tenderloin, or other game meats.



TECHNICAL DATA

Vintage: 2012
Composition: 88% Cabernet Sauvignon, 7% Petit Verdot, 5% Merlot
Sourcing: California
Aging: 12 months in combination of American, French and Hungarian oak

Alcohol: 13.5%
PH: 3.68
Total Acidity: 6.9 g/L
Release Date: March 2013