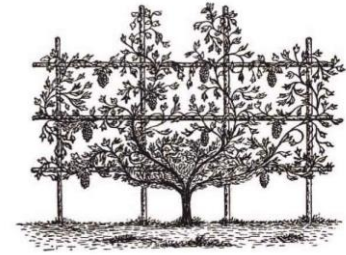




2012 Fluffy Billows Cabernet Sauvignon Technical Sheet



Fluffy Billows

Harvest Notes

It would not be overstating the fact that 2012 is the most anticipated vintage of the decade. 2010 had a slight heat spell just before harvest, 2011 had rain towards the end of vintage. If you believe the hype, 2012 was nothing short of perfection. It was an absolute joy bringing these grapes into the winery. Not only was it impossible to find a bad berry among all the tons of fruit we picked, but the temperatures into autumn were decidedly cool, allowing us to spread out the harvest work.

Tasting Notes

As we'd expect from a warmer vintage this wine is bursting with ripe fruit aromas from the moment the cork is popped. Blackberry and ripe currant intermingle with anise, cardamom, and a hint of bell pepper. Toasted wood comes wafting through with each sip but is it oak or cedar, perhaps even a hint of eucalypt. Two years in oak coupled with a warm season have made this wine immediately approachable and smooth. Likely our best Fluffy to date on release, though it may not have the cellaring potential of its predecessors.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Fluffy Billows 2012 Facts:

Harvest Date: September 24th to October 12th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 22 months
50% new French oak, 50% neutral oak
Appellation: Oakville, Napa Valley
Bottled: August 28th
Bottle Size: 750ml
Production: 1057 cases
Alcohol: 13.9% by vol.
Total Acidity: 5.7g/L
pH: 3.69