



# 2012 CABERNET SAUVIGNON CASK

### HISTORY

In 1975, Francis Ford Coppola purchased the historic Inglenook property, intent on restoring the estate's legacy of creating world-class wines equal to those founder Gustave Niebaum and his grandnephew John Daniel Jr. made for decades. Inglenook CASK wines, which were originally produced between 1934 and 1964, have been judged by critics to be among the best Cabernets ever made. Since 1995, the Coppola family has produced a new era of CASK wines that are crafted in the same spirit as those made more than half a century ago.

#### THE VINTAGE

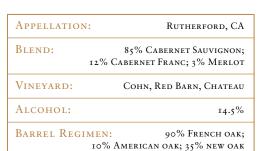
2012 was one of the best vintages in recent history because of near perfect climate conditions. The entire season was marked by moderate temperatures, which lasted through September and October. Having no heat spikes or rain to contend with in the fall allowed the fruit to hang on the vines longer, giving the grapes better concentration and ripeness as well as more textural dimension and flavor complexity.

#### WINEMAKING NOTES

Over the last few years, we've perfected our already refined winemaking methods, using smaller trays during harvest, a gentler destemmer that minimizes oxidation, and applying greater scrutiny during the fermentation process by evaluating individual blocks of fruit daily to optimize pump overs. These methods have greatly enhanced the quality of the 2012 vintage.

## TASTING NOTES

On the nose, black cherries, strawberries, and raspberries create a rich perfume that's enlivened by notes of violets and baking spices. There's an exceptional balance of ripeness, not overdone or underdone, enhanced by moderate acidity, even development on the palate, and impressions of blueberry cream and black raspberries. This wine is meaty. Supple, long lasting tannins frame richly textured flavors that linger on the finish.





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