



2013 Amaryllis Spring Mountain District

WINEMAKER NOTES

The 2013 Amaryllis Cabernet Sauvignon is 93% Cabernet Sauvignon and 7% Merlot. This wine shows the classic tannic backbone of a mountain-fruit based Napa Valley Cabernet Sauvignon, which requires patience and some extended time in the cellars. The luscious Merlot blended in provides a bit of juicy blue/black fruits in the mid-palate properly supported by the fine grained tannins. Plenty of acidity in this wine lingers on the finish. You will be rewarded by letting this wine rest for 3 to 5 years in the cellars.

HARVEST NOTES

Perched on an exposed shoulder up on Spring Mountain, this site gets plenty of sun, as it sits above the fog, basking in the warmth of the valley. 2013 had a very similar growing season to 2012, which was near perfect; very few heat spikes, and a consistent, warm temperature. With bright sunshine through flowering and fruit set, followed by a warm and sunny summer, we were able to harvest this fruit about a week earlier than normal. The fruit for the 2013 Bougetz Cellars Amaryllis Cabernet Sauvignon was sourced from a single vineyard in the Spring Mountain District AVA.

TECHNICAL DATA

Harvest date: September 11th, 2013

Appellation: Spring Mountain District

Brix at harvest: 26.0

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

Aging: 22 months, with 75% new French oak, 25% once used

Alcohol: 14.8%

pH: 3.68

TA: 6.14 g/L

Bottled: August 2015

Case production: 150 cases

Winemaker: Thomas Bougetz

Suggested retail: \$59



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2012 Amaryllis Spring Mountain District

WINEMAKER NOTES

Perched on an exposed shoulder up on Spring Mountain, this site gets plenty of sun, as it sits above the fog, basking in the warmth of the valley. The 2012 Amaryllis Cabernet Sauvignon is 92% Cabernet Sauvignon, 4% Merlot, 2% Malbec and 2% Petit Verdot. Built for medium term cellaring, this full-bodied wine shows a combination of firmness and textural notes. The espresso and baking spices aromas integrate well with the black cherry and blueberry flavors.

REVIEWS

Gold Medal - 2013 San Francisco Chronicle Wine Competition

HARVEST NOTES

2012 was near perfect growing conditions, with very little heat spikes, but a consistent, warm temperature. With bright sunshine through flowering and fruit set, followed by a warm and sunny summer, the vines were loaded with healthy and abundant clusters heading into veraison. The fruit for the 2012 Bougetz Cellars Amaryllis Cabernet Sauvignon was sourced from a single vineyard in the Spring Mountain District AVA. Beautiful weather through September allowed the fruit to mature evenly on the vine with harvest occurring in the first week of October.

TECHNICAL DATA

Harvest date: October 5th , 2012

Appellation: Spring Mountain District

Brix at harvest: 28.0

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

Aging: 20 months, with 75% new French oak, 25% once used

Alcohol: 14.5%

pH: 3.69

TA: 6.9 g/L

Bottled: August 2014

Case production: 150 cases

Winemaker: Thomas Bougetz

Suggested retail: \$59



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2010 Amaryllis Spring Mountain District

WINEMAKER NOTES

Adding to our portfolio in 2010 was an exciting vineyard on Spring Mountain. Introducing the 2010 Amaryllis Spring Mountain District Cabernet Sauvignon. This wine is a blend of 90% Cabernet Sauvignon, 7% Merlot and 3% Petite Sirah. Built for medium term cellaring, this full-bodied wine shows a combination of firmness and textural notes. Blackberry aromas are integrated with espresso and spice notes.

REVIEWS

Gold Medal - 2013 San Francisco Chronicle Wine Competition

HARVEST NOTES

The Spring Mountain vineyard sits in a saddle on the shoulder of Spring Mountain, where the fog clears quickly, providing plenty of sunlight to ripen the fruit. With 2010 being one of the coolest summers in Napa Valley in recent years, we picked the fruit three weeks later than usual. The fruit was harvested on October 1st, as a heat spike in late September pushed the fruit to maturity. The clusters came off the vine looking healthy, mature and with an average harvest load. We are excited to be working with this vineyard in the future.

TECHNICAL DATA

Brix at Harvest Spring Mountain Cabernet Sauvignon: 25.5

Appellation: Spring Mountain District

Blend: 90% Spring Mountain Cabernet Sauvignon,
7% Tourmaline Vineyard Merlot, 3% Eaglepoint Vineyard Petite Sirah

Cooperage: 60% New French Oak: Sylvain, Sansaud, 40% 1 year old Sylvain,
Taransaud

Alcohol: 14.2%

pH: 3.67

TA: 6.7 g/L

Bottled Date: June 2012

Release Date: October 2012

Price: \$55.00



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