

## 2012 BOUGETZ CELLARS AMARYLLIS SPRING MOUNTAIN DISTRICT CABERNET SAUVIGNON

## **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.

## **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.



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Harvest date: October 5<sup>th</sup>, 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