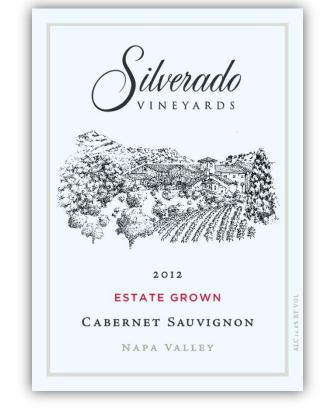
2012 ESTATE CABERNET SAUVIGNON NAPA VALLEY



In 1981, Ron and Diane Miller established Silverado Vineyards to begin making wines from the historic sites that comprised their estate. Their ranches were first planted to vineyards by Napa pioneers between 1865 and 1895. Each played an important role in establishing the reputation of their appellations: Carneros, Coombsville, Yountville, Soda Creak Canyon and Stags Leap District. The beautiful fruit from these six vineyards is the exclusive source of Silverado Vineyards' Estate and Single Vineyards wines -- the Miller family's best expression of the Napa Valley they love and admire.

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VINEYARDS STAGS LEAP VINEYARD (60%)

The sloping, gravelly soils and sunny exposure of this vineyard helped establish the reputation of Stags Leap District for fine Cabernet Sauvignon.

MT. GEORGE VINEYARD (33%)

Located east of Napa, Mt. George Vineyard is the site of one of the first grape plantings in the valley in the 19th century. The deep, gravelly soils are derived from volcanic rock and ash, providing depth and structure to Silverado's wines.

OAKVILLE STATION (7%)

VARIETAL COMPOSITION

81% Cabernet Sauvignon 15% Merlot 4% Petite Verdot

VINTAGE NOTES

Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until grapes found optimal ripeness, bringing exceptional quality with a smooth balance of acids and sugars.

HARVEST DATES: September 19-October 31, 2012

WINEMAKING NOTES

The grapes were harvested at an average degree brix of 24.8. Fermentation was conducted in small stainless steel tanks where the wine spent an average of 16 days on the skins. The wine spent 17 months of barrel age in 48% new oak, of which 98% was French and 2 % was American. Overall blend – 98% French oak, 2% American.

ALCOHOL/TA/PH:	14.6% / 5.75 g/L TA/ 3.60 pH
BOTTLED:	July/August, 2014
CASE PACK:	12/750ml
SUGGEST RETAIL:	\$50.00

TASTING NOTES

For this classic Cabernet Sauvignon, our vineyards deliver a balanced structure and velvety texture, black cherry aroma, flavors of ripe plum and hints of licorice on the finish.