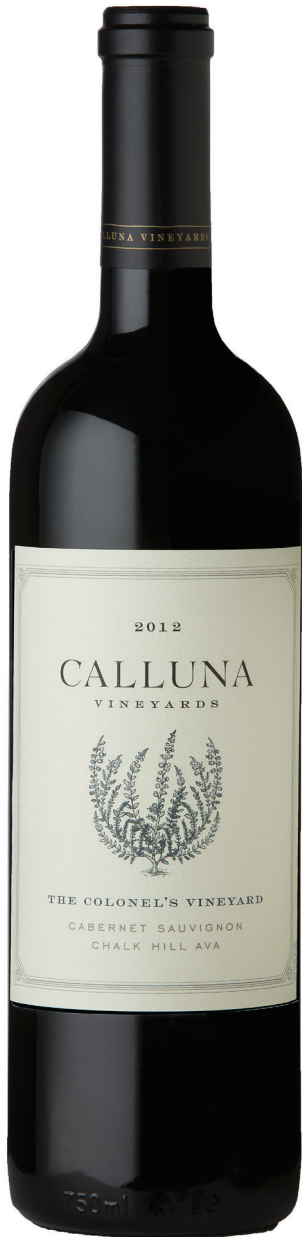




2012 CABERNET SAUVIGNON “THE COLONEL’S VINEYARD”

With the enviable position at the top of the property, The Colonel’s Vineyard is a small, 1¼ acre block planted to Cabernet Sauvignon. This pristine block has a gently sloping south-west exposure for even ripening of the fruit.

In 2012, the intense Colonel’s Vineyard Cabernet fruit combined with the laborious handwork of barrel fermentation have given us an exceptional bottling from this very special vineyard.



TECHNICAL DETAILS

Appellation
Chalk Hill

Harvest dates
Colonel’s Vineyard Cabernet:
October 14, 2012

Winemaking
Hand-harvested, the clusters of grapes from this block are manually sorted twice and whole-berry fermented within French oak barrels, the most labor intensive yet most elegant way to make Cabernet Sauvignon. Bottled unfiltered.

Cooperage
Fermented in 100% new French oak barrels (Tonnellerie Baron) for 4 weeks, followed by 20 months aging in French oak, 60% new

pH
3.83

Alcohol
14.4%

Production
125 cases

Release date
October 2015

Vintage

The 2012 vintage on the North Coast of California is widely heralded as the first of what is now a trio of excellent growing seasons. After two very cool years which included some untimely rain, 2012 was a return to normalcy to the great relief of stressed vineyard managers. A relatively large crop set in near perfect weather and then went on to ripen through dry, warm days without detrimental heat spikes.

At Calluna, 2012 started less stressed because the 2010 and 2011 vintages were successful and acclaimed wines. Our approach in the vineyard — less water, less fertilizer, more sun exposure to clusters through non-vigorous canopies — and our cooler climate combine to allow us to get our fruit fully ripe, even in those more difficult years. But 2012 is indeed a step up. Not only have the vines reached maturity but there is an additional density of fruit character that allows greater balance within the structure of the wine.

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone.

DAVID A. JEFFREY, *Winemaker and Founder*

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State’s Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.