



2012 CALLUNA VINEYARDS CUVÉE

The 2012 Calluna Vineyards Cuvée is a blend that expresses the power of Cabernet Sauvignon, elegance of Merlot and Cabernet Franc, and a bit of showiness from Malbec and Petit Verdot. It has all the elements of an exceptional wine: depth of fruit, bright acidity, chalky but not astringent tannins, moderate alcohol, and a long balanced finish. Enjoy this wine now or let it age over 10 years or more.

Varietal Breakdown:

36% Merlot
24% Cabernet Sauvignon
20% Cabernet Franc
10% Petit Verdot
10% Malbec

TECHNICAL DETAILS

Appellation
Chalk Hill

Harvest dates

Malbec: September 15, 2012
Merlot: September 22–29, 2012
Cabernet Franc: October 7, 2012
Cabernet Sauvignon: October 3–14, 2012
Petit Verdot: October 14, 2012

Winemaking

Hand-harvested, manually sorted and fermented in a traditional Bordelaise style in open-top tanks with temperature control. Bottled unfiltered.

Cooperage

21 months in 100% French oak barrels, 20% new

pH
3.74

Alcohol
14.2%

Production
1,800 cases

Release date
March 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.