

Barons

2012 Columbia Valley Cabernet Sauvignon

Vintage Notes: 2012 returns to a “normal” weather pattern in Washington. It was a warm, sunny, dry summer, with significant diurnal temperature swings, especially in the fall. This allowed the grapes to retain their naturally high acidity to balance the luscious, ripe fruit flavors. The balance of structure with riper fruit profiles should allow these wines to mature earlier than the 2010 and 2011 vintages, while still creating age worthy wines. This is considered a benchmark vintage in Washington.

Tasting: This year’s Barons Cabernet is bathed in structure, and in some ways, a superior wine to many of our past vintages. Shows beautiful black currant, cedar, blueberry, and Asian spice flavors. Ultimately, it’s a refined, exquisite Cabernet built for drinking over the next decade.

90 Rating, Wine Enthusiast

Vintage: 2012	pH: 3.76
AVA: Columbia Valley	Acidity: 5.8 g/L
Composition: 100% Cabernet Sauvignon	Alcohol: 14.1%
Winemaking: 23 months in barrel; 100% New, French Oak	Vineyards: Conner Lee Hedges Estate
	Production: 360 cases
	Release: September 2015
	Aging: 10-15 years



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