

# *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 100% Cabernet from Conner Lee and Hedges vineyards offers a deep ruby color and a classic nose of blackberry, cherry, blueberry and cassis with scents of black roses, tobacco, cedar, sandalwood, and oriental incense. The flavors mirror the aromatics with fleshy, yet deep and structured, dark fruits that are endowed with licorice, bittersweet chocolate, and dusty earth and minerals. The concentration continues on the back with macerated berries, roasted walnuts, toasty oak (100% new French) and pencil lead, all leading seamlessly into a lingering sweet-dry tannin finish.” --Rand Sealey

**90 Rating, Wine Enthusiast**

**Vintage:** 2012

**pH:** 3.76

**AVA:** Columbia Valley

**Acidity:** 5.8 g/L

**Composition:**

100% Cabernet Sauvignon

**Alcohol:** 14.1%

**Vineyards:**

Conner Lee

Hedges Estate

**Winemaking:**

23 months in barrel;

100% New, French Oak

**Production:** 360 cases

**Release:** September 2015

**Aging:** 10-15 years



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