



WINE STATISTICS

BLEND:	79% Cabernet Sauvignon from Rancho Salina Vineyard 11% Merlot from Ricci and Sangiacomo Vineyards 10% Cabernet Franc from Rancho Salina Vineyard
APPELLATION:	100% Sonoma Valley
HARVEST DATES:	September 28 th through October 31 st , 2012
SUGAR AT HARVEST:	25.1 degrees Brix average
FERMENTATION:	Up to 12 days in stainless steel rotary fermenter and punch down tanks
AGING / COOPERAGE:	67% aged in 1 to 3 year old French and American oak barrels; 33% aged in new French oak barrels
ALCOHOL:	14.3% by volume
ACIDITY:	TA = 0.69 g/100ml; pH =3.42
PRODUCTION:	229 cases (12 x 750ml); 8 cases (6 x 1.5L); 8 x 3 Liter; 4 x 6 Liter
RELEASE DATE:	November 1st, 2015
WINERY RETAIL:	\$60 per 750ml bottle, upon release

From 1973 to 1982, Walter Schug crafted some of California's most memorable Cabernet Sauvignons and Bordeaux-style blends as the founding winemaker for Joseph Phelps Vineyards. In this legacy we craft our Heritage Reserve Cabernet Sauvignon to exhibit the same finesse, intensity and ability to age that have made his earlier wines valuable collector's wines. Well-structured Cabernet Sauvignon and Cabernet Franc fruit is sourced from Rancho Salina, a volcanic soil vineyard high above the Sonoma Valley in the southern end of the Mayacamas Mountains. It is blended with cool-climate Merlot from Carneros to give it a long juicy and savory finish. It shows dense color and structure, bright aromas of violets and blueberries, and ripe fruit flavors reminiscent of cherries, chocolate and cassis. Well-integrated tannins, oak and acidity give it a rich texture and a long, elegant finish. It can be enjoyed on release paired with rich meats and cheeses, yet will reward cellaring for a decade or more.