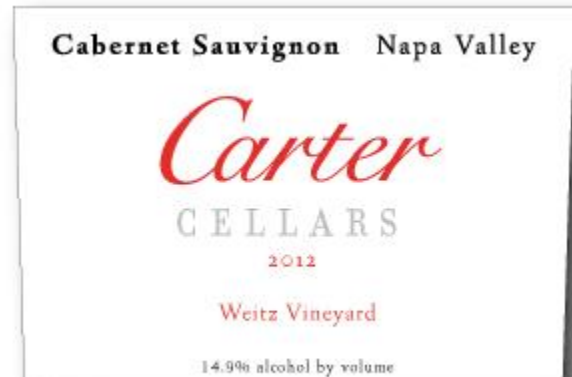


**Weitz Vineyard
Cabernet Sauvignon**

Vintage:	2012
Varietals:	Cabernet Sauvignon
AVA:	Oakville
Alcohol:	14.9%
Harvest:	October 11 th , 2012
Brix at Harvest:	27.3°
Average pH:	3.64
Titrateable Acidity:	6.9 g/L
Fermentation:	Stainless Steel Tank
Cooperage:	Taransaud & Darnajou
Ageing:	18 Months New French Oak
Bottled:	May 30 th , 2014
Production:	122 Cases



This is the inaugural release of Carter Cellar's Weitz Vineyard Cabernet and we are excited about the opportunity to work with this pedigreed Oakville hillside vineyard. The reddish brown soils are littered with volcanic rocks and the vines bath in the sun from early morning to late in the evening. In the glass, the wine is deep purple to the rim and opens with signature scents of blackberry fruit, cassis and mocha. Notably plush tannins and natural acidity are coupled with a distinct minerality from the heavy graveled soils. In the mid-palate rich blueberry, chocolate covered cherries and barrel spice combine to make this a powerhouse of complexity and structure. Considerable depth and fruit will develop as the structure starts to integrate with a little bottle age. Decanting a few hours will benefit this wine for early drinking; cellar for 6-12 years to enjoy this wine in its prime.