



Wine Spots offers an exploration into the finest wine regions around the world. Our boutique collection of wines captures the distinctive qualities and terroir that make the regions unique.

Discover your favorite spot.

VARIETAL COMPOSITION:

84% Cabernet Sauvignon

16% Merlot

APPELLATION: 100% Napa Valley

OAK AGING: 9 months

ALCOHOL: 14.5%

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Wine Spots

Napa Valley

CABERNET SAUVIGNON 2012

Wine Spots Napa Valley Cabernet Sauvignon is supple and elegant, offering a rich array of cherry, currant, blackberry, cedar and chocolate notes. Aged in French oak to bring out balanced, silky tannins, this is a classic example of the celebrated characteristics that make Napa Valley so famous.

THE NAPA VALLEY

The Napa Valley is widely considered one of the top wine regions in California and the United States. Though small in size, the Napa Valley consists of 14 appellations with unique micro-climates and varying soils, offering ideal winemaking conditions. A combination of maritime climate, mountain and valley topography and varying soil conditions combine to offer ideal conditions for growing a broad range of grape varieties.

THE VINEYARDS

The fruit for the 2012 Wine Spots Cabernet Sauvignon was sourced from the Stags Leap and Coombsville AVAs. The Stags Leap vineyards are planted in gravelly soils with sunny exposure that result in wines with balanced acidity and fine-grained tannins. The vineyards in the Coombsville AVA are planted in gravelly, well-drained hillside soils that are exposed to sunlight at low temperatures, producing wines with a dense palate and great structure.

THE WINEMAKING

Harvest occurred at the beginning of September through October, allowing the grapes to develop deep fruit intensity. The grapes were stainless steel fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels and underwent malolactic fermentation and then racked prior to bottling.

THE FOOD & WINE PAIRINGS

Enjoy with heavy dishes like roast beef, grilled steak, hearty meat stews and hard cheeses.

