



FOREFRONT

ForeFront wines are blended using an open sourcing approach, bringing together the best fruit, regardless of appellation, to craft wines of exceptional quality and distinctive style.

THE WINE The fruit for this wine was sourced from three different and distinctive appellations. The lush mouthfeel and bright characters of Cabernet Sauvignon and Syrah from Lake County elegantly balance the vibrance of Sonoma County Cabernet and the dark berry fruit and deep complexity of the Napa Valley Cabernet and other Bordeaux varietals.

THE WINEMAKING The fruit for this blend was harvested from late September through early November, then meticulously sorted and sent to temperature-controlled tanks for fermentation. Pump-overs were performed two to three times daily to extract the intense flavors, and the finished wine was aged in 50% new French oak for 19 months prior to bottling.

THE FLAVOR PROFILE This vintage boasts a bountiful bouquet of black cherry, currant and bramble aromas, swirled with hints of vanilla toast, ground clove and subtle mint. The plush palate opens with flavors of berry compote and black currant, supported by silky tannins and hints of caramel creme, cinnamon spice and cocoa on the lengthy finish.

2012

CABERNET SAUVIGNON

VARIETAL	APPELLATION	VINTAGE NOTES
82% Cabernet Sauvignon	Napa	This was an ideal vintage. The vines experienced even, mild weather throughout spring and summer, resulting in excellent balance.
	Lake	Moderate temperatures persisted throughout the growing season with few heat spikes, resulting in lush, balanced fruit.
	Sonoma	A warm, even growing season yielded full-bodied fruit with outstanding varietal character.
11% Syrah	Lake	See above
6% Cabernet Franc, 1% Merlot	Napa	See above



2012 CABERNET SAUVIGNON

VARIETAL	82% Cabernet Sauvignon, 11% Syrah, 6% Cabernet Franc, 1% Merlot
APPELLATION	58% Napa, 24% Lake & 18% Sonoma Counties
ALCOHOL	14.8%
RELEASE DATE	November 2014
SRP	\$24