

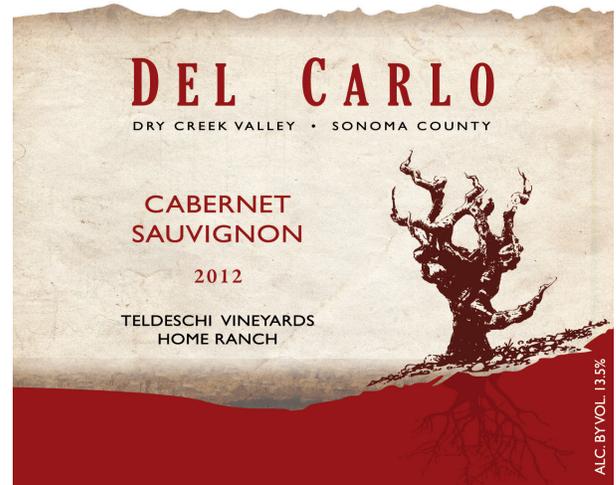
DEL CARLO

DRY CREEK VALLEY • SONOMA COUNTY

2012 CABERNET SAUVIGNON

Teldeschi Vineyards — Home Ranch — Dry Creek Valley

Appellation	Dry Creek Valley
Vineyard	Teldeschi Vineyards - Home Ranch
Harvest Date	September 29, 2012
Brix	24.5°
T.A.	0.60 gm/100ml
pH	3.69
Cooperage	10 months in French oak barrels, 20% new mid-forest French oak
Alcohol	13.5%
Bottling Date	July 13, 2013
Production	220 cases
Release Date	April 2016



Vineyard and Winemaking Notes

After three challenging growing seasons, 2012 was a winegrowers dream vintage. The fruit was perfect and the depth of flavors in the grapes forecasted the rich, delicious wines from this vintage.

Our Home Ranch cabernet vines are located near the foothills on the eastern side of the Dry Creek bench. The elevated terrain and well-drained rocky, clay loam stresses the vines just enough to limit yields and create small concentrated berries. These small Cabernet Sauvignon grape clusters—resembling blueberries in size and color—create intense wine with concentrated, delicious flavors and a solid structure.

Aging for 10 months in French oak barrels, followed by almost three years of bottle aging, allows the flavors and structure to marry and mellow. The result is a smooth, rich, food-friendly wine to share with family and friends.

Tasting Notes

Inviting aromatic notes of dusty cherry and blackberry mingle with subtle hints of forest floor. The round, silky entry quickly reveals luscious tart cherry woven with traces of cedar and eucalyptus. Layers of baking spices and mocha join mid-palate where the flavors coalesce and linger in the finish. Integrated oak and tannins gently frame the wine, providing structure for additional bottle aging.

This Cabernet is at its best when paired with a meal. Try it with rosemary beef tenderloin with a blackberry red wine sauce, seared duck breast served medium rare, or carpaccio drizzled with extra virgin olive oil and fresh capers.