



2012 Grateful Dead 50th Anniversary Reserve Cabernet Sauvignon Mendocino County

Tasting Notes

Crafted from carefully selected vineyard lots, the Grateful Dead 50th Anniversary Reserve Cabernet Sauvignon is a blend of 94% Cabernet Sauvignon, 4% Estate grown Petit Verdot and 2% Estate Grown Syrah aged in a mixture of new American oak and neutral cooperage barrels to form a framework for the wine that still allows the expression of the vineyard to shine through. The end result is an intense and savory wine that features notes of black olive, tobacco, black currant and dark plum.

Vineyards: Mendocino County

Alcohol: 13.9%

Cooperage: Aged 32 months in 40% new, 40% 1 year old and 20% 3 year old American oak barrels.

TA: 0.53

pH: 3.67

