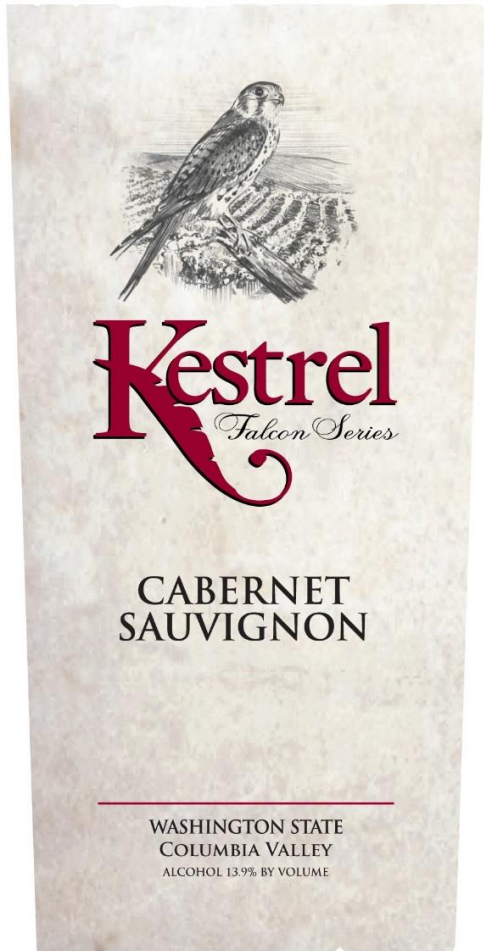


# 2012 CABERNET SAUVIGNON

## FALCON SERIES



### Notes from the Winemaker:

The color is black becoming very deep plum at its margins. The mouth is filled with dark fruit such as: Van cherries, pomegranates, Elk Heart plums, loganberries, cola, coco, dried herbs, cigar, coffee and smoke. This expansive and generous wine boasts full body, ripe dense fruit flavors, with sweet supple tannins and a lingering finish.

The fruit was hand-picked and sorted to remove any leaves that may have found their way into the bins. The tiny berries were removed from their stems and transferred to vats or punch-down bins. Next, they were pumped over or punched down, twice daily, for approximately seven days. Once the optimum color and flavor had been extracted, they were pressed off to barrels. The wine spent twenty-two months aging in small French, Hungarian and American oak barrels before being bottled.

### Tasting Notes:

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*“This expansive wine boasts full body, ripe dense fruit flavors, with sweet supple tannins and a lingering finish.”*

-Flint Nelson, Winemaker

Food Pairing	Vineyard	Blend	Case Production	Price
Grilled or roasted meats	70.5% Kestrel View Estates 17% Olsen Estates 12.5% McKinley Springs	89% Cabernet Sauvignon 10% Syrah 1% Cabernet Franc	3500 Cases	\$22 per bottle