



## CONTINUUM 2012

78% Cabernet Sauvignon, 11% Cabernet Franc, 6% Merlot and 5% Petit Verdot

**VINTAGE NOTES-** After two cooler years 2012 was a welcome return to warmer and drier weather. 2012 enjoyed more accumulated degree-days in April and May (during budbreak and bloom) and again in August (veraison) than either 2010 or 2011, though the year was less warm overall than 2009. Total precipitation was about average at 25 inches for the year but well below what we had seen in 2010 and 2011, when the estate averaged 40 inches in unusually wet years. Bud break was a few days behind normal, but bloom was early followed by veraison ahead of schedule, with harvest about 5 days sooner than normal. The overall growing cycle was ten days longer than usual but had no rainy periods during the season and only two minor heat events, one in mid-August and the second in late September, just before harvest. Located at 1600 feet and so well above the fog line, our estate on Pritchard Hill enjoys a more moderate climate than the valley floor. Overall the 2012 vintage was nearly perfect; long, sunny days gave us healthy vineyards full of opulent fruit.

**WINEGROWING-**100% of the 2012 Continuum was grown on Pritchard Hill in the western hills above Oakville. Our 38 acres of mature estate vineyard, with an average age of 21 years, has a variety of western and south facing aspects with plantings of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot.

**HARVEST DETAILS-** All 2012 estate fruit was hand harvested between the 1st and the 20<sup>th</sup> of October.

**PRODUCTION-**All fruit was selectively hand-harvested into small lug-boxes, sorted before and after de-stemming, then gravity fed into French oak tanks or cement tanks for fermentation. After fermentation, all lots were drained, with pomace pressed separately, to 85% new small French oak barrels for malolactic fermentation. The wine was clarified slowly and naturally through the use of traditional settling and racking techniques and bottled without fining or filtration. Each vineyard lot was tasted and carefully considered when assembling the 2012. In the end, 30% of potential lots were declassified, as they did not meet Continuum's standard of quality. The 2012 spent 20 months in barrel.

**TASTING NOTES-** Extreme care and attention to detail in both vineyard and cellar produced a fabulous 2012 Continuum, 100% grown at our estate high above Oakville. The 2012 has a dense purple robe, red highlights and a vibrant violet rim. A sumptuous yet brilliantly balanced wine, the 2012 Continuum is flush with black cherry and mulberry fruit and complex flavors of graphite and African coffee. Full bodied and opulent, the 2012 is polished, supple and harmonious with a long and complex finish and a vibrant core of minerality. While you will find it deliciously enjoyable today, with patience, you can savor its evolution for decades to come.

**DECANTING-** For the fullest sensory experience we encourage decanting Continuum, to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate.

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