

OPUS ONE 2012

After a warm and dry winter, generous rains returned in March just in time for bud-break and provided the water needed for the rest of the year. Mother Nature continued to favor the vintage with a superb growing season characterized by moderate temperatures and bountiful sunshine resulting in one of the valley's most exceptional vintages. At harvest, the fruit exhibited the classic style of our Oakville estate vineyards with incredible depth of flavor, layers of complexity and excellent structure. Picking started on September 21st at the fresh fruit stage of ripeness to keep flavors bright and lively. Through careful and precise management of the incoming fruit, harvest continued evenly until it was completed on October 20th.

The 2012 Opus One effuses fresh dark fruit aromas accentuated by subtler notes of forest-floor and graphite. The wine's round mouthfeel and satiny tannins wrap around classic flavors of cassis, blackberry and black cherry. This refined and age-worthy wine simultaneously offers a long lingering finish, with lively acidity and a sturdy structure at the close.

During fermentation and maceration, component lots received an average of 18 days of skin contact prior to 18 months of barrel aging in new French oak. Bottled a year and a half prior to its release, the 2012 Opus One is comprised of 79 % Cabernet Sauvignon, 7 % Cabernet Franc, 6 % Petit Verdot, 6 % Merlot, and 2% Malbec.