

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake
Cabernet Sauvignon
Spring Mountain District
2012

Harvest Date:	October 2 nd , 8 th , 17 th
Grape Source:	100% Estate Fruit
Blend:	100% Cabernet Sauvignon
Aging:	23 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
Alcohol:	14.6%
Total Production:	39 Barrels
Release Date:	January 2015
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake Hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. Since the inception of this wine in 1991 we have sought out only the very best of our Estate Cabernet Sauvignon on Spring Mountain to complement its complexity. We work diligently in the vineyard and the winery on keeping all our small lots separated. Then we examine these lots for the complexity, intensity and power to match the Hill. Only these small estate lots that are deserving come together to form our proprietary top tier, Rattlesnake. The reputation of the 2012 vintage precedes itself, and the 2012 Rattlesnake is the perfect example of why. Every lot ripened to pure perfection, and without panic we brought each lot in one by one as each was at an impeccable level of flavor.

Winemaking Notes: The small estate lots when harvested were cold soaked for 2-3 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were only 12 to 18 days, a little longer than previous years, due to the need to extract the right level of tannin from the heat loosened skins. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked four times during its near two year maturation time in the cellar.

Tasting Notes: The 2012 Rattlesnake Cabernet is intensely purple, with aromatics leaping out of the glass. Full pure blackberry and raspberry pie dominate the initial aromas, while layers of dark chocolate, anise, coffee and volcanic earth begin to emerge. The wine is silky on entry, with more serious tones of cassis, cocoa nibs, peppercorn and pencil lead. The tannins are full and chalky, but balancing the weight of the viscosity of the wine. Of all the vintages of Rattlesnake, this would be the most approachable after 7-8 years, however it will age beautifully over the next 15-16 years (2029-2030).