



# THREE STICKS



2012

## Moon Mountain District Cabernet Sauvignon

### VINEYARD NOTES

Fruit for our Moon Mountain Cabernet Sauvignon comes from three vineyard sources:

**Bald Mountain:** 1700' elevation, Northwest-West exposure, east-West row direction, Basaltic soils – red Hill loam – Sonoma volcanic: this is classic vineyard soil. Non-irrigated, this vineyard is dry farmed relying only on annual rainfall, deep roots and the water holding capacity of the soil. Planted in 2002.

**Bismark Ranch:** 1800'-2200' elevation, South exposure, Northeast-Southwest row direction predominately with one block east-West. rhyolitic tuff/Basaltic. Planted in 1998. We receive small amounts of Cabernet Sauvignon and Petit Verdot from Bismark. The Cabernet Sauvignon is lively and grippy with the Petit Verdot providing dark aromas and concentrated fruit to supplement the Cabernet's structure.

**Mountain Terraces:** 1200'-1750' elevation, South-Southwest exposure, East-West row direction. Rhyolitic/Basaltic soils. Planted in 1992. Mountain Terraces provides us with the core of the Cabernet Sauvignon used in this blend. This block is on a steeply terraced slope receiving all the benefits of the elements.

### VINTAGE NOTES

**2012:** The 2012 Vintage was one of the most ideal growing seasons we have experienced. The entire season was exceptionally long thanks for fair weather and moderate temperatures. The long hang-time led to flavor development and added complexity in the grapes.

Moderate winter rains carried into the spring, accompanied by mild temperatures. Summer brought warm days and cold nights with no rain. Harvest season was clear until late October when approximately 2" of rain fell just as the last blocks were picked. Harvest began on September 23rd and finished October 29th.

### TECHNICAL SPECS

APPELLATION:  
Moon Mountain District, Sonoma County

VARIETAL CONTENT:  
80% Cabernet Sauvignon, 7% Malbec,  
7% Petit Verdot, 6% Merlot

HARVEST:  
October 11th and 12th

BARREL COMPOSITION  
100% French Oak, 50% New

COLD SOAK  
2 days

FERMENTATION LENGTH  
8 days

FERMENTATION  
Open top tanks/Closed barrel

MALOLACTIC  
100%

BARREL AGEING  
29 months

TOTAL ACIDITY  
.64g per 100ml

pH:  
3.71

ALCOHOL CONTENT:  
14.6%

WINEMAKER  
Don Van Staaveren

PRODUCTION  
385 cases