

Lineage

LINEAGE | VINTAGE 2012 | WINE MAKER'S VINTAGE NOTES

LINEAGE | LIVERMORE VALLEY ASPIRES TO BE ONE OF THE TRULY GREAT CABERNET SAUVIGNON-BASED WINES IN THE WORLD. THIS SINGULAR WINE IS THE MARRIAGE OF THE *GRAND CRU* QUALITY OF THE LIVERMORE VALLEY'S FINEST VINEYARDS AND THE VISION OF SIXTH-GENERATION WINEMAKER, STEVEN MIRASSOU. A BLEND OF THE CLASSIC BORDEAUX VARIETIES, LINEAGE IS A WINE OF GREAT BEAUTY AND ELEGANCE.

EACH VINTAGE OF LINEAGE | LIVERMORE VALLEY BEGINS WITH THE EVALUATION OF INDIVIDUAL LOTS OF WINE AFTER MALO-LACTIC CONVERSION IS FINISHED IN LATE WINTER THE YEAR AFTER HARVESTING. THIS PROCESS WILL TAKE MANY MONTHS AS EACH BARREL IN EACH LOT IS TASTED BLIND SEVERAL TIMES BEFORE IT IS DEEMED OF GREAT-ENOUGH QUALITY TO BE CONSIDERED AS PART OF THE LINEAGE | LIVERMORE VALLEY BLEND. SCORES OF MOCK BLENDS LATER, THE FINAL ASSEMBLAGE IS MADE, REBARRELED FOR ABOUT SIX MONTHS SO THAT THE WINE'S COMPONENTS HAVE AN OPPORTUNITY TO MARRY INTO AN ELEGANT WHOLE, THEN BOTTLED. IN 2012, LINEAGE | LIVERMORE VALLEY COMPRISES ONLY 300 CASES AND MORE THAN 90% OF OUR BORDEAUX-VARIETAL PRODUCTION WAS DECLASSIFIED.

2012 WAS THE FIRST OF A STRING OF THREE VINTAGES MARKED BY NEARLY PERFECT WEATHER THROUGHOUT THE GROWING SEASON, AND THE TEMPERATE YEAR PRODUCED PERFECTLY RIPE AND BALANCED FRUIT. CABERNET SAUVIGNON PLAYS A SIGNIFICANTLY LARGER ROLE BY PERCENTAGE THAN IT DID IN THE PREVIOUS THREE RELEASES AND SHOWS IN LINEAGE | LIVERMORE VALLEY'S OPULENT AND GENEROUS STRUCTURE. AGAIN, CABERNET FRANC BEAUTIFULLY SERVES ITS ROLE AS THE CONTRIBUTOR OF VERVE, STYLE, AND VITALITY. MERLOT ADDS GREAT MID-PALATE ROUNDNESS WHILE PETIT VERDOT ADDS TANNIN AND EXOTIC FRUIT. THE OVERALL FEEL OF LINEAGE | LIVERMORE VALLEY IS ONE OF BEAUTY AND ELEGANCE EVEN AS THE TANNIC STRUCTURE THAT WILL ENSURE LONG-TERM AGING IS OBVIOUSLY PRESENT. DRINK FROM 2018 - 2030.

HARVEST DATES: OCTOBER 12 – NOVEMBER 8, 2012

CÉPAGE: 72% CABERNET SAUVIGNON (CLONES 30 & 7); 14% CABERNET FRANC; 10% MERLOT; 4% PETIT VERDOT — HARVESTED FROM THE GHIEMMETTI ESTATE AND HOME RANCH VINEYARDS IN THE LIVERMORE VALLEY.

ALCOHOL 13.9%

FERMENTATION: AFTER DESTEMMING AND CRUSHING, EACH VARIETAL WAS FERMENTED SEPARATELY IN 1.7 TON OPEN-TOPPED FERMENTERS. FERMENTATION AND EXTENDED MACERATION LASTED FROM TWO TO FOUR WEEKS. MALO-LACTIC CONVERSION WAS INDUCED IN BARREL.

AGING: TEN OF 13 BARRELS INCLUDED IN THIS BLEND WERE NEW FRENCH OAK (TARANSAUD, LE GRAND, AND FRANÇOIS FRERÈS.) TOTAL AGING TIME WAS 24 MONTHS.

TIME IN BARREL: 24 MONTHS | **BOTTLING DATE:** SEPTEMBER 24, 2014 | **RELEASE DATE:** OCTOBER 2, 2015

BOTTLES PRODUCED • VINTAGE 2012: 3,744 BOTTLES, 60 MAGNUMS, 5 DOUBLE-MAGNUMS, AND 5 FIVE-LITERS

L I V E R M O R E V A L L E Y • R E D W I N E