



CABERNET SAUVIGNON

STILLWATER CREEK VINEYARD | COLUMBIA VALLEY
2012

ABOUT THE WINE

van Löben Sels wines are special, and it is evident in every aspect of what we do. With an unwavering focus on the quality of the fruit, our grapes are hand-picked and each wine is handcrafted. Special attention is paid to every detail to create ultra-premium wines that are unlike any other. The result is stylistically classic wines that allow the varietal to showcase itself. The emphasis is on food-friendly wines that are full-bodied and well-balanced. Every bottle is full of flavor, color, and passion.

The van Löben Sels Cabernet Sauvignon from the Stillwater Creek Vineyard is elegant, complex, and chocked full of flavor! The multiple layers of chocolate, red currant, and plum exploded on the palate, finishing with hints of spices and herbs from the French oak. Barrel-aged for twenty months in new and older French oak, this wine displays intense dark berry fruit and full-bodied character. Enjoy!

PRODUCTION STATISTICS

VINTAGE
2012

VARIETAL COMPOSITION
100% Cabernet Sauvignon

APPELLATION
Columbia Valley

VINEYARDS
Stillwater Creek Vineyard

HARVEST DATES
October 18, 2012

RELEASE DATE
April 2014

OPTIMUM TIME FOR CONSUMPTION
Now until 2023

SUGAR AT HARVEST
24.1 Brix

WINE ACIDITY
6.55 g/L

WINE PH
3.58

ALCOHOL
13.8%

BARREL AGING
50% New French Oak

CASE PRODUCTION
150 Cases

