



YAO FAMILY WINES

NAPA CREST

2012 Napa Valley Red Wine

TASTING NOTES:

Deep ruby color and rich hue. The nose is complex and shows layers of fruit flavors. Blueberry, rich plum and red raspberry notes are apparent. Soft notes of vanilla and toast provide aromatic richness. The texture is supple to show off the ideal 2012 vintage. The tannins are lush with long pallet texture. This wine is drinkable now, but will continue to improve for 5 to 8 years. This wine will continue to award the most discriminating drinkers.

WINE FACTS:

- **Vineyards:** Vineyards range from cool mountainside sites in south Napa Valley and Atlas Peak to our ranches in Oakville and St. Helena and further north. We hand tend all vines in each individual vineyard block. Napa Valley has more diversity in soil composition than all of France.
- **Harvest:** : Early through late October 2012. Grapes were harvested at an average of 25.1°Brix.
- **Winemaking:** All of our fruit is hand sorted and fully destemmed to small stainless steel tanks with no crushing. Cold soaks (5-7 days), warm fermentations (85-90° F), and moderate pumpovers (twice a day or less) were done this year in order to express the 2010 vintage. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was twice per year with only one *assemblage* being done to allow the blend to “marry” in barrel. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates.
- **2010 Blend:** 68% Cabernet Sauvignon, 20% Merlot, and 12% Petit Verdot.
- **Cooperage and Aging:** 50% new barrels; 100% French oak. Total time in barrel: 16 months
- **Bottling:** August 2014. 2,800 cases produced.
- **Final bottling technical information:**
 - pH: 3.62
 - TA: 6.2 g/L
 - Alcohol: 14.5 %
- **Release date:** August 2015

