
SHOOTING STAR CABERNET SAUVIGNON 2012

VINEYARDS

Here in Lake County the red volcanic soils, ample sunshine, almost no fog, the 1400 foot plus elevation, and the cool night temperatures, all add up to a wonderful place to grow red grapes. We harvest Cabernet Sauvignon for Shooting Star from three growers: Dorn Family Vineyards, Shannon Ridge Vineyards and Robin Hill Vineyards. The Dorns' have the most dramatic vineyard in Lake County. Perched on a hollow on the NW corner of the dormant volcano Mt Konocti you look down 1000 feet to the lake and see a perfect circle in Dorn Bay; an ancient cinder cone. Robin Hill Vineyard owned and managed by Jeff Lyon is less showy but the soils are great and the vines really struggle but produce wonderful fruit. Shannon Ridge Vineyard sits about 1400 feet above elevation on the northeast area of Lake County. Warm days and cool nights are ideal conditions for this site.

SEASON

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were punctuated by late season heat spikes. The heat spikes ripened the grapes with great acid balance. Harvest conditions were ideal and the season produced quality and focused wines.

WINE STYLE & TASTING NOTES

Cabernet Sauvignon has not been the best red grape for most parts of Lake County, making vineyard site selection a crucial decision. A long season is needed to get the proper sugar development and to help reduce some of the natural herbaceous character. We always blend in a small percentage of Merlot and Cabernet Franc from the Dorn Vineyard. We age this wine in older American oak and older Hungarian oak barrels for 12 months. This wine has aromas of dark red fruit, cassis, cigar tobacco, and just a hint of fresh herbs. The acidity in this wine is soft but distinct. Woodsy tones with just a hint of red fruit and cinnamon make the finish a wonderful and lasting explanation point.

FOOD PAIRINGS

This Cabernet Sauvignon pairs well with Leg of lamb roast with fresh rosemary, garlic and juniper berries.



APPELLATION Lake County **HARVEST DATES** September 20-24, 2012 **ALCOHOL** 14.5%
BRIX Average 26.0 **FERMENTATION** Average 28 days at 86°F **pH** 3.78 **TA** .67g/100mL
BARREL AGING 12 months in American oak and Hungarian oak **VINE AGE** Avg. 25 years
YIELDS 3-4 tons per acre **PRODUCTION** 3000 cases