

STE CHAPELLE



2012 SRV CABERNET SAUVIGNON

BACKGROUND

Founded in 1976, Ste Chapelle winery was named after the beautiful La Sainte Chapelle in Paris, which was built by Louis IX as the court chapel during the 13th century. The Snake River Valley's high altitude vineyards, which enjoy long daylight hours, warm summer days and crisp evenings, supply Ste. Chapelle with superior grapes for its award-winning wines. These ideal growing conditions produce exceptional Cabernet Sauvignon.

WINEMAKING

The 2012 harvest was just about as perfect as a winemaker could ask for. No measurable rainfall in the months of September and October guaranteed us clean fruit that could be picked at the peak of ripeness. We fermented our Cabernet Sauvignon on the skins in slope-bottomed fermenters for 10 days and then gently pressed off the wine.

WINE DESCRIPTION

Rich, intense black cherry, currant and spice notes marry on the full-bodied palate. The smooth finish is supported by rounded tannins and hints of oak.

FOOD PAIRINGS

The 2012 Cabernet Sauvignon will pair perfectly with a seasoned rib eye or pork tenderloin off the grill. It also pairs beautifully with aged hard cheeses.

TECHNICAL DATA

VARIETY BLEND 75% Cabernet Sauvignon, 20% Merlot, 5% Syrah

VINEYARD Skyline, Williamson

ALCOHOL 13.50%

T.A. 0.61

pH 3.69

CASES PRODUCED 1,540