

## 2012 DBA Tasting Notes



DBA exhibits medium deep dark color with a light purple hue.

On the nose, this wine is exhibiting vibrant red and black fruit aromas with a pleasing, subtle oak note; and a nice earthy component that adds complexity to the aromatic profile.

A layered and refined wine, it is loaded with flavors, offering notes of blackberries, chocolate, cinnamon spice and some subtle cherry; leading to a medium to long finish.

### Vintage

2012 was an auspicious year for our first harvest with many comparing the conditions to the heralded 2005 vintage. Following some late, mid-April rains, the growing season remained dry and cool. Early summer high temperatures rarely exceeded the mid -80's, which combined with our typical cool breezes and morning fogs enabled extended hang time for the grapes to achieve a smooth balance of acids and sugars.

Following a short heat spike in early July, we enjoyed an extended period of seasonably warm temperatures from August through early October; enabling an abundance of optimally ripe grapes and bringing exceptional quality into the cellar.

Our Malbec and Syrah were harvested on October 5, 2012; followed by our Cabernet Sauvignon and Merlot on October 21.

### Winemaking

Consistent with our small lot production, our wines were carefully fermented in macro-bins to optimize color extraction and preserve the unique characteristics of our Lagniappe Peak terroir. Our wines were aged in French oak (50% new); and bottled following 21 months of barrel aging.

### Food Pairings

DBA will pair well now with savory foods, but will continue to develop greater complexity and finesse over the next 6-10 years. We enjoy DBA paired with grilled salmon, beef and lamb steaks in the summer, hearty braised dishes in the winter or roast meats and poultry, at any time during the year.

