



Forman

2012 Cabernet Sauvignon

2,140 cases 750ml

75 cases 1.5L • 30 3L bottles

TASTING NOTES

A wine made from fully ripe grapes is quite evident in both color and aromatics. A beautifully deep red wine with a very forward appeal is one's first impression.

There is some complexity to the berry, spicy fruit aromas which at this early stage is difficult to describe, perhaps just gripping and attractive suffices. This is a very brooding wine now in its youth and I suspect will develop some wonderful sophistication over time.

I like the liveliness in the flavors. There is plenty of fruit which is accentuated with decent acidity for such a ripe wine and the extract is fine and mouth filling.

2012 Forman Cabernet will produce some real enjoyment over quite an extended period of time.

75% Cabernet Sauvignon – 3% Merlot

18% Cabernet Franc – 4% Petit Verdot

(100% Grande Roche)

Aged 22 months in 60% new and 40% two year old Bordeaux barrels

Fined in Barrel with 2 egg whites per barrel, November 2013

Bottled July 30 – August 1, 2014

Alcohol 14.8%

Total Acid 0.64 g/100ml

PH 3.68

VA 0.067 g/100ml

Glucose/Fructose <0.05/100ml (dry)>

Malolactic Positive

RIC'S VINTAGE NOTES

Wow! 2012 marks my 45th harvest in the Napa Valley and the 31st at Forman. There have been so many experiences had and wines made during this time frame that I sometimes think I could include it in a book to chronicle it all.

In reflecting, it is clear to me that an evolution of style has taken place from the beginning to present yet there is now and I think always has been an adherence to elegance over power in both my red and white wines.

The Bordeaux varieties have really flourished and made a true statement of place over the last 31 years. They grow in a marvelous bit of ground, pink gravel and light humus surrounded by massive boulders forming what the French call a Clos.

Looking at 2012 it can probably best be described as the beginning of the great California drought. Up until April we had only received about 12 inches of rain. Then somewhat of a miracle rain arrived at the beginning of April and brought our total up to 25 inches. This was a phenomenon and literally saved at least the prospect of a surviving vineyard, not enough for California as a whole, however, and of course we now four years later are seeing just how serious no water can be. Set in the spring was very successful with 75-85 degree temperatures during flowering. A very decent crop resulted – one which just before veraison we had to rather severely thin. Summer up to August 6th was rather mild, i.e., nothing over 90 degrees however the rest of August was quite warm and advanced ripening along rapidly. As a slightly cooler September progressed, an extended ripening period allowed some wonderful color and flavor to develop. The first red grapes were harvested on September 26th.