



# 2012 Cabernet Sauvignon North Coast

The essence of Tangley Oaks is rooted in the communities that it helps nurture and grow, from its partnerships with winemakers that craft our wines from the communities of some of the best winegrowing regions across the United States, to the sustainable local efforts that Tangley Oaks is helping to build and preserve. Tangley Oaks inspires consumers to preserve and build their community for themselves, their families and their neighbors. This 2012 Cabernet Sauvignon Lot #16 exhibits blackberry and currant flavors along with notes of dark chocolate and cassis. It will bring tradition and distinctiveness to any gathering.

**Appellation:** North Coast  
**Varietals:** 100% Cabernet Sauvignon  
**Color:** Ruby  
**Aroma:** This wine displays intense aromas of dark fruit (blackberries, black cherries) and a hint of mocha.  
**Taste:** Very well balanced on the palate, with full body. Bright flavors of blackcurrant, cherry and cassis, with a lingering finish. Lush texture, with velvety tannins and a long finish.  
**Fermentation:** Stainless steel tank fermented with daily pumpovers, pressed at dryness. Average of 15 days on skins.  
**Aging:** Average of 7 months in French Oak, 25% new Oak.  
**Alcohol:** 14.2%

UPC: 086891-07743-7  
SCC: 10 086891-07743-4  
Case: 12pk

Competitive Set  
• Decoy  
• Rodney Strong  
• William Hill  
• Simi



## Features

- Tangley Oaks 2012 Cabernet Sauvignon was hand selected by our winemaker from Lot #16 in the North Coast.
- The North Coast has one of the coolest climates in the state of California.
- The 2012 growing season presented a mild spring followed by a warm summer and fall.

## Benefits

- The Lot # featured on every bottle of Tangley Oaks wines is a symbol of quality, noting that the wine is the best of the region and vintage.
- Cabernet Sauvignon from cool climate regions are more structured, fuller bodied with savory flavors.
- The growing season in 2012 allowed fruit to enjoy a long, slow ripening which resulted in rich, structured, ageworthy wines.

