

SEQUUM

A VERTICAL SEQUENCE OF RELATED SOIL LAYERS



2012 MIXT RED, NAPA VALLEY

Winemaker's Notes

The whole is greater than the sum of the parts: our blend of Zinfandel, Cabernet Sauvignon, Syrah, and Petite Sirah confirms this axiom. Discover how our grapes' separate identities become uniquely integrated once MIXT or thoroughly co-mingled. Lots of blackberry and dark cherry nuances are accented by spicy notes of white pepper and black olive. Deep and rich, the blend has a long finish with a nice balance of acidity and tannin.

Harvest Notes

2012 has been called "classic" and "perfect" in summary. Ideal bud break, steady flowering, even fruit set, and near perfect summer temperatures allowed for some of the best fruit we've harvested. Days averaged over 85° F, with some around 100° F, but nights cooled off into the low 50's with high, overhead fog coming in from the coast. This allowed for even ripening while preserving acidity and aromatics. Rains held off until after harvest, allowing picking under excellent conditions.

Vineyard Information

Most of the fruit for MIXT is from the 1½-acre Kidd Ranch in Napa Valley. This 32-year old, dry farmed vineyard is located on the valley floor within St. Helena.

Soil Notes

Located on an ancient, gravelly alluvial fan of Sulphur Creek, the soils of the Kidd Ranch vineyard are identified as *Bale* and *Cortina* mounds scattered throughout. Vines growing in *Bale* soil have access to more stored moisture during the growing season and, as a result, vine shoots are longer and leaves stay greener throughout the hot summer months. These healthy leaves and shoots offer sun protection to the grape clusters allowing for bigger berries with higher anthocyanin (color) levels that in fruit from *Cortina* soil, yet develop color and flavor more slowly. Vines growing in *Cortina* soil have smaller shoots and fewer leaves than those in *Bale* soil. The gravel loam throughout *Cortina* soil forces the St. George rootstock to work hard to obtain necessary moisture to maintain healthy leaves and fruit. As a result, the clusters and berries are smaller, tend to have more sun exposure, and is first to exhibit full color and flavor at harvest.

Harvest Date:	October 11, 2012
Alcohol by Volume:	14.3%
TA:	7.13 g/L
pH:	3.53
Bottling Date:	December 9, 2014
Production:	253 cases (12 x 750-ml)
Suggested Retail Price:	\$55

