

VIADER

NAPA VALLEY

2012 VIADER Estate Limited Edition “Black Label”

About the “Black Label”

The VIADER Estate Limited Edition, also known as "Black Label" comes entirely from our estate vineyard on Howell Mountain, representing our magnificent mountain's *terroir*. Each variety – Cabernet Sauvignon, Syrah, Cabernet Franc and Malbec – contributes its unique characteristics and their sum creates the ultimate luxurious experience for your palate.

Tasting Notes

Juicy blackberry. This dark juicy blend explodes with concentrated black fruits – currant, spicy blackberry, huckleberry, and boysenberry. Another layer reveals dusty cocoa, dark chocolate, subtle hints of anise, dark toasty barrel notes, sweet oak flavors and caramel. From the amazingly fruit-rich 2012 vintage, this voluptuous inky wine certainly makes a statement.

Varietal Components

60% Cabernet Sauvignon, 27% Syrah, 8% Malbec, 5% Petite Sirah

Winemakers Delia & son Alan Viader

Appellation Napa Valley (Estate Grown, Produced & Bottled)

Production 450 cases (12x750ml)

History of our Vineyard

On the VIADER estate, Cabernet Sauvignon and Cabernet Franc have been cultivated since the winery's inception in 1986, and we have almost two decades of experience growing Syrah on Howell Mountain. However, only in 2004 did we start producing Malbec. Alan Viader planted under a 1/8 acre on the estate after spending a harvest in Mendoza, Argentina where Malbec is the region's most distinctive grape. Although our yields are depressingly small, the wine produced from our estate Malbec expands with blackberry and soft supple tannins that envelop the palate. In the “Black Label” blend, our Argentinean Malbec is kind of like the "pinch" of salt that brings everything together!

2012 Growing Season

Starting off with a long wet winter and early spring, the 2012 growing season saw a later budbreak in mid-April when the weather took a dramatic turn and got rather warm for most of the spring. Long periods of warm, dry weather allowed vines to grow and fill the canopy at a steady pace. This excellent weather pattern gave the vines an opportunity to produce a much larger crop than 2011 while maintaining a balanced maturation cycle throughout the season. Warmer weather leading up to harvest led to rapid phenolic and sugar accumulation. The benefits of a larger canopy (due to the heavy rains early season) were really apparent late in the summer as temperatures reached triple-digits (100° F). The canopy protected the grapes from direct exposure while allowing us to wait until they reached optimal maturity. Night-harvesting started at the beginning of October with Cabernet Franc and we picked the last block of Petit Verdot on October 20th.

In general, **wines of the 2012 vintage are exploding with rich ripe fruit, balanced with firm structure, and overall elegance.**

