



Herrera

2012

ROLANDO JR. CABERNET SAUVIGNON

SOULFUL • CONFIDENT • INTENSE

STARTING IN THE VINEYARD

Frog Tree Vineyard, a small, three-acre plot, is located in Coombsville. The Coombsville appellation is a crescent-shaped section of the foothills of the Vaca Range, where alluvial soils cover volcanic ash from Mt. George with cobblestone-strewn layers of rich, gravelly loams. This very temperate micro-climate allows the grapes to ripen slowly and steadily. Coombsville wines can often be recognized by their soft but significant tannins, which provide excellent structure.

TO THE CELLAR

This is a bold and powerful Cabernet. We extract ripe tannins to create a well-structured and age-worthy wine. 22 months of barrel aging smooth out the tannins while maintaining their power.

IN YOUR GLASS

This wine's darker-than-night appearance hints at the power within. Intriguing notes of plum, cassis, figs, roasted coffee beans, and toasted almonds lead into deep layers of dark fruit, ripe cherry, cocoa, clove, and vanilla. This intense, well-balanced, elegant wine is approachable now, but will continue to develop beautifully with age.

ON YOUR TABLE

The supple tannins of this wine call for a hearty meal. Keep it classy with a beef stew so tender you can eat it with a spoon, or slow-cook a brisket rubbed with coffee and spices for a twist.

Vintage 2012

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Frog Tree

Oak 100% new French oak

Aging 22 months

Alcohol 14.7%

Production 100 cases