



YAO FAMILY WINES

**YAO MING® FAMILY RESERVE  
2012 NAPA VALLEY  
CABERNET SAUVIGNON**

**TASTING NOTES:**

Appearance exhibits rich purple color with dark hues. This wine is elegant. There is exuberant fruit with pronounced plum and blackberry. The fruit is framed with barrel notes of toast and piecrust. The pallet has jammy yet, supple richness from integrated tannin structure. The wine comes together on the finish and lingers on the back of the pallet providing a long finish This wine is approachable now and will age for 12 years. The 2012 growing season was ideal in the Napa Valley. We had to green thin three passes to balance crop. This is a year that allows the winemaker many options it will be a memorable vintage.

**WINE FACTS:**

**Vineyards:** Vineyards range from our ranch a top Atlas Peak to our bench land vineyards in Rutherford. The clonal selection includes Cabernet Sauvignon 337, 4, and 6. The soils are alluvial fans and volcanic rock at an elevation of 200–1800 feet above sea level. Barrels were hand selected by taste.

**Harvest:** Early through late October 2012. Grapes were harvested at an average of 25.1°Brix.

**Winemaking:** Fruit was rigorously hand-sorted and fully destemmed to small stainless steel tanks with light crushing. Cold soaks (5-7 days), warm fermentations between 29– 32°C (85-90°F), and moderate pumpovers twice each day. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one assemblage being done to allow the blend to “marry” in barrel. Barrels for final blend were hand selected by taste. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.

**2012 Blend:** 95% Cabernet Sauvignon, 2% Merlot, 1% Cabernet Franc and 2% Petit Verdot.

**Cooperage and Aging:** 100% new barrels; 100% French Oak. Total time in barrel: 24 months

**Bottling:** September 2014. 179 cases produced.

**Final bottling technical information:** pH: 3.58, TA: 6.2 g/L, Alcohol: 14.4 %

**Release date:** Fall 2015

