



VENGE 2012 SILENCIEUX CABERNET SAUVIGNON, NAPA VALLEY

6 DISTINCT NAPA VALLEY VINEYARDS

VENGE'S CALISTOGA ESTATE "BONE ASH VINEYARD", CALISTOGA
BECKSTOFFER "GEORGES III VINEYARD", RUTHERFORD
STAR VINEYARD CLONE 4, RUTHERFORD
TERRA VALENTINE "WURTELE VINEYARD", SPRING MOUNTAIN
DARMS LANE VINEYARD, OAK KNOLL
OSO VINEYARD, POPE VALLEY



2012 was an epic vintage for Cabernet Sauvignon with blockbuster efforts not to be missed. Our first Cabernet to be released from the 2012 vintage is our Silencieux (see-lens-see-oh) Napa Valley Cabernet Sauvignon. This is the fifth vintage release of this wine which started as a selection from young-vine block blends in past vintages. Beginning with the 2010 vintage, we revamped our standard practices in producing this wine, selecting mature-vine block picks from several notable Napa vineyards, making Silencieux a stand alone wine produced to overdeliver on quality. The result is a wine that provides our enthusiasts with an everyday, enjoyable now, alternative to our Calistoga Estate, Family Reserve, and DLCV Cabernet Sauvignons.

This wine opens with scents of sweet cassis, aromatic anise, blackberries and coffee that lead to a concentrated, full-bodied and powerful wine that showcases great length on the palate. Approachable upon release, and cellar worthy in proper aging conditions, fans will love this wine for its fruit concentration and complex structure. Best now through 2024.

IN THE VINEYARD

The heart and soul of this wine is its vineyard sourcing. From the warm climes of Calistoga, to the cool mountain top on Spring Mountain, the diversity of fruit sourcing that created this wine is a testament to our efforts to increase quality across the board with the production of Silencieux Cabernet Sauvignon. Not since the 2007 vintage have we witnessed a more perfect growing season than in 2012. Conditions were beautifully balanced throughout the growing season, with yields above average, but adequately culled to produce superior results. Harvest began the first week in October and wrapped up October 28, 2012.

IN THE CELLAR

100% gravity flow was deployed in the production of this wine. The fruit was hand picked and gently processed using our state-of-the-art Pellenc, 4-stage sorting and destemming system, producing what we describe as "Cabernet caviar." The pristine, whole berries were moved via elevator belt into a combination of small stainless steel, concrete tank fermenters, and open-top *barriques*. Time on skins lasted 14 to 55 days. The fruit was then separated to "free run" and "light press" fractions. The finished wine was aged in 65% new, tight grained, French Oak barrels for 18 months. We employ a variety of cooperages for Cabernet including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were also key ingredients in the making of this wine. The gentle use of gravity flow winemaking, whenever possible, is carefully exercised throughout the making of this and every Venge wine. Bottled unfiltered.

1,395 Cases Produced

96% Cabernet Sauvignon
4% Petite Verdot

0.66 g/100mL T.A.,
3.73 pH,
14.6% Alc.