



The 2012 growing year was great to experience following two back to back challenging years. A mild spring led to excellent fruit set. Summer brought warm weather but there were no long major heat waves. Our fruit enjoyed long slow ripening with few challenges. Many think the quality of the 2012 wines could be some of the best we have seen in several years.

Our harvest and fermentation practices remain the same. The goal is to pick our estate grown Syrah at the right time to achieve balance and true varietal character. We employ minimal handling at the winery. The fruit is handpicked from the best vineyard rows and fermented as whole berries. When dry, we perform a very gentle pressing before being racked to French oak barrels. The wine was aged for 17 months in French oak barrels, of which 45% were new.

**Winemaker Tasting Notes:**

The aromatics remain potent with big fruit aromas of fresh blueberries, blackberries, subtle roasted meat and fresh cut flowers. On the palate this is a rich, dark, juicy, richly concentrated wine but maintains great freshness with balanced acidity. Flavors include blueberries, blackberries, cassis, smoked meats, dark chocolate with soft fine tannins to give great length to the finish.

170 Cases Produced  
100% Syrah, Estrella Clone  
17 Months in French Oak, 45% New  
Alcohol, 14.9%

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