



T U S K

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Following the challenges of the 2011 vintage, the quality and ease of 2012 were a welcome respite from hard winemaking decisions at every point of the vintage. Drought conditions in winter and spring brought early bud break continuing with a warm but not hot vintage. October started with higher temps and then ended with 4 days of rain starting the 22nd of October. These conditions led to small berries and thick skins, with higher acidity, leading to well structured wines with tremendous potential for aging. The key to the vinification was balancing acid/tannin/alcohol along with beautiful floral characteristics tied to the small berry size. The resulting 2012 is broad shouldered, powerful, slowly unraveling over time to reveal a deep essence of a slow beating vintage, with Tusk's trademark power and elegance. Decant at 56 degrees for 30-45 minutes before serving between 56 and 62 degrees.

Production: 150 cases

Varietal: Cabernet Sauvignon

Vineyards: Oakville and Prichard Hill

Aging: 27 months New French Oak Barrels from 5 different Coopers

Bottling: December 2014 Release: March 2016

Maturity: 35-50 Years

*"The tannins are spiraled around the wine in a very charismatic way, fresh and juicy, but with dominant power, taking the mind to the hills of Piedmont."*

- Philippe Melka