



**2012 QUINTA DA MONTANHA**  
**CABERNET SAUVIGNON DESSERT WINE**  
**BRADFORD MOUNTAIN ESTATE VINEYARD**  
**DRY CREEK VALLEY**

**Jamie's (Peterson) Vintaged View & Vineyard Notes**

The 2012 vintage gave us a bountiful crop; enough to give us the flexibility to really play and explore new possibilities.

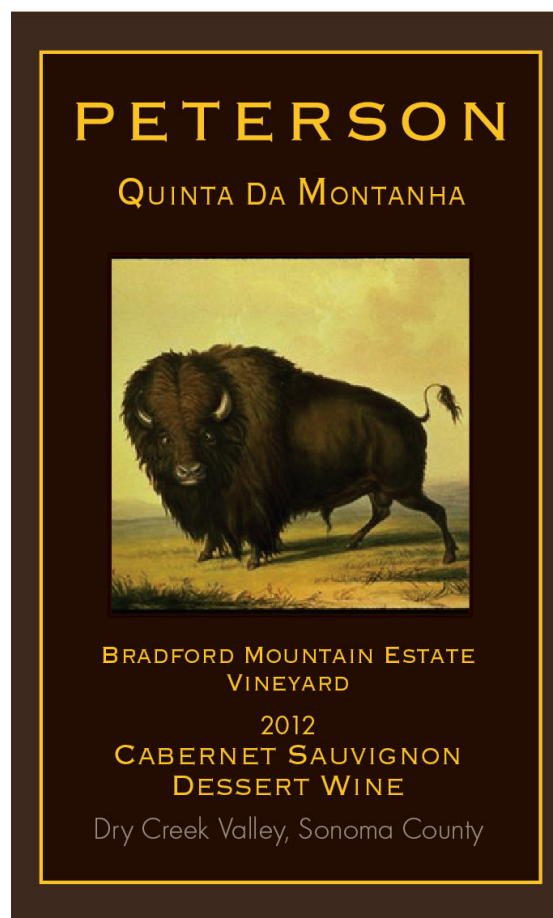
Quinta Da Montanha means "View of the Mountains," and this port-style dessert wine reflects the power of mountain-grown fruit. A robust alternative to after-dinner drinks, this wine has moderate-to-low residual sugar, a potent dosage of alcohol and plenty of flavors to capture your interest—sip after sip.

Modeled somewhere between a ruby and a tawny-style port, we hope you have as much fun drinking this wine as we did making it.

**Tasting Notes**

Intense aromas, with plenty of depth and layers, reveal ripe dark berries, bright cherry and traces of caramel, cedar and minerality. The luscious entry releases the richness of Cabernet with flavors of blackberry, forest floor and a mineral essence married with the port-like qualities of chocolate covered cherry, espresso bean and berry-coated caramel. A velvety texture with round edges, along with the vivid acidity, gives a unique profile and balance to this delicious dessert wine. Though enjoyable now, this wine can be cellared for 5-10 years, or more.

Be creative when pairing this enchanting wine. Try it with flan covered with fresh blackberries, Valrhona chocolate cheesecake drizzle with a sea salt-laced caramel sauce, or an artisan blue cheese platter with Rogue River Blue, St. Agur and Ewelicious Blue.



**Technical Data**

Composition:	100% Cabernet Sauvignon
Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	October 27, 2012
Alcohol:	17.5%
Residual Sugar:	6.5%
pH:	3.67
TA:	0.61g/100mL
Bottling Date:	April 15, 2014
Production:	150 cases - 375ml; 14 cases - 750ml
Release Date:	November 2014