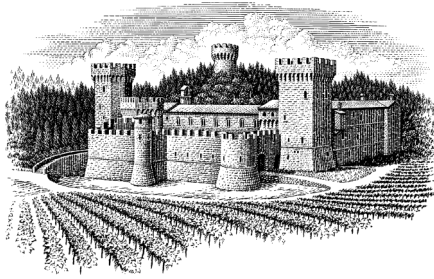


Castello di Amorosa
NAPA VALLEY



2012 LA CASTELLANA

SUPER TUSCAN BLEND



WINEMAKER NOTES: OUR "LADY OF THE CASTLE" IS A SUPER TUSCAN BLEND CRAFTED IN THE STYLE OF THE REVERED ITALIAN BORDEAUX/SANGIOVESE BLENDS OF TUSCANY SUCH AS TIGANELLO AND SASSICAIA. AROMATIC AND INTENSE, WITH EXCELLENT LONG-TERM AGING POTENTIAL.

VINEYARD NOTES: LA CASTELLANA IS A BLEND OF THE CASTELLO'S TOP HIGH-END CABERNET SAUVIGNON, MERLOT, AND SANGIOVESE VINEYARDS FROM THE BEST GROWING REGIONS OF NAPA VALLEY, WITH THE MAJORITY OF THE FRUIT COMING FROM THE RUTHERFORD AVA, A REGION FAMED FOR PRODUCING BEAUTIFULLY STRUCTURED AND COMPLEX CABERNET SAUVIGNON.

2012 GROWING SEASON: "CLASSIC" AND "PERFECT" ARE JUST TWO ACCOLADES BEING BESTOWED UPON THE 2012 NAPA VALLEY GROWING SEASON AND HARVEST. TEXTBOOK CONDITIONS SAW NEAR-IDEAL SPRING BUD BREAK, STEADY FLOWERING, EVEN FRUIT SET, AND A LENGTHY STRETCH OF WARM DAYS AND COOL AND OFTEN FOGGY NIGHTS DURING THE LONG SUMMER MONTHS. LATE AND LIGHT RAINS HELD OFF UNTIL NAPA VALLEY'S TREASURED WINE GRAPES FOUND OPTIMAL RIPE-NESS, BRINGING EXCEPTIONAL QUALITY TO THE CRUSH PAD AND INTO THE CELLAR. —NAPA VALLEY VINTNERS

TASTING NOTES: DARK STONE FRUIT, SPICES, RED CHERRIES, AND FLORAL NOTES ARE SUPPORTED BY SILKY, POLISHED TANNINS. LA CASTELLANA IS A HARMONIOUS BLEND THAT STRIKES A BALANCE BETWEEN POWER AND ELEGANCE. PATIENCE WILL BE REWARDED AS THIS "LADY OF THE CASTLE" SLOWLY REVEALS HER SECRETS OVER THE YEARS.

FOOD PAIRING: THIS ELEGANT SUPER TUSCAN WINE PAIRS WELL WITH LAMB, GRILLED STEAK, VENISON, OR PAPPARDELLE WITH WILD BOAR.

VARIETAL COMPOSITION: 76% CABERNET SAUVIGNON,
15% SANGIOVESE, 9% MERLOT

APPELLATION: NAPA VALLEY

AGING: 20 MONTHS IN 60-GAL NEVERS, ALLIERS, AND TRONCAIS
FRENCH OAK BARRELS

PRODUCTION: 3436 CASES

WINEMAKERS: BROOKS PAINTER, DIRECTOR OF WINEMAKING
PETER VELLENO, WINEMAKER

HARVEST DATES: OCT 12-21, 2012 **BOTTLING DATE:** JULY 8, 2014

PH: 3.68

TITRATABLE ACIDITY: 5.7 G/L

ALCOHOL: 14.8%

RESIDUAL SUGAR: 0.4 G/L