





2012 ARCHIMEDES (BEHIND THE NAME)

Archimedes, the Greek mathematician who invented the lever, compound pulley, and hydraulic screw, was also famous for discovering the law of hydrostatics (fluid displacement measurement) and various geometric equations. Likewise, he helped fight the Roman army by burning its ships' sails with enormous magnifying glasses. Archimedes was one brainy guy, even by today's standards, and greatly admired by Francis Coppola's grandfather Agostino. Although it had been a family tradition to name the eldest son after his father, Agostino insisted his first son be named Archimedes instead. Today, we pay homage to Coppola's uncle Archimedes who loved math and mechanics just as his namesake did.

WINE

Crafted from small lots of Cabernet Sauvignon and produced in very limited quantity for the true connoisseur, Archimedes matures in barrels for nearly two years in order to achieve a high degree of tannin development, flavor integration, and textural refinement. For those who wish to enjoy the wine now, we recommend decanting for several hours prior to serving; patient wine lovers will enjoy even greater complexity with an additional 3-5 years of cellaring.

VINTAGE

2012 was distinguished by excellent weather conditions to create an outstanding vintage. Steady, moderate temperatures persisted throughout the summer free from heat spikes, and because there was no rain at harvest time, the fruit had beautiful concentration, optimal balance, and complex layers of flavor. In particular, this year's Cabernet exhibits good structure and textural dimension on the palate.

WINEMAKER'S NOTES

Decidedly rich yet extremely well balanced, our 2012 Archimedes exemplifies the vintage with its lush fruit, velvety mouthfeel, and overall flavor complexity. An alluring fragrance of cherries, blackberries and mulling spices enjoy the added amplitude of smoky minerals and violets as the wine opens up. Dark, juicy impressions of cassis and raspberries shoulder ripe tannins and sweet oak, all of which deepens and evolves to finish with a lingering note of cocoa.

Appellation: Sonoma County

BLEND: 90% CABERNET SAUVIGNON, 6% MERLOT. 4% CABERNET FRANC

ALCOHOL: 14.6%

BARREL REGIMEN: 21 MONTHS IN FRENCH OAK; 50% NEW, 50% I-2 YEARS OLD

ACID: .60G/IOOML

PH: 3.70

RELEASED: OCTOBER 2014







