



2012 ABREU

Cappella

ST HELENA, NAPA VALLEY

PROPERTY



Cappella is one of the oldest vineyard sites in St. Helena, six acres that sit alongside a Catholic cemetery on the west side of town. In the 1980s the church asked David to tear out the old vines, then he watched as the land lay fallow for close to two decades. When he finally got the chance to replant, he jumped. He'd tasted fruit from Cappella in the 70s. He knew what kind of wine it could make.



But that first replant was ill-fated thanks to diseased rootstock, and once again he was ripping out vines. “It took us six years before we had a crop. We could have ignored it, pulled the vines out one by one as they collapsed. But then we'd have all these different ripening patterns, which would impact consistency. It was an easy decision.”



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Though the overall acreage at Cappella is small, the differences we see between vintages never fail to surprise us. 2012 was no exception – the separate picks, covering multiple varieties and blocks, were spaced further apart than usual, presenting us with dynamic blending components from this one small parcel.

We harvested Cappella on three separate dates: September 19, October 6 and October 16. You can always bet on the Merlot coming in first, picked along with very small amounts of Cabernet Franc and Cabernet Sauvignon. In previous years, though, the core picks of Cabernet Sauvignon were co-fermented with Cabernet Franc and Petit Verdot. In 2012, the primary pick of Cabernet Sauvignon on October 6 was accented by just a small percentage of Cabernet Franc, providing the closest thing to a single-varietal ferment the Abreu cave has seen for some time. The final pick was a blend of Cabernet Franc, Petit Verdot and Cabernet Sauvignon.

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot
PICK DATES:	September 19, October 6 & 16
PRODUCTION:	10 barrels
BOTTLED:	December 2014
RELEASE DATE:	August 2016
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

A testament to the stunning 2012 vintage and the specificity we impose on ourselves, these mere 6 acres were harvested over the course of a full month. The resulting three fermentations were all aged separately for nearly 15 months, then blended and allowed to rest for another 11 months in barrel before bottling.



707.963.7487

info@abreuvineyards.com

“The 2012 Cappella has less Cabernet Franc than his other cuvées but at least 25-30%. A wine of great character and class, with notes of charcoal, incense, blackberry, chocolate, and blackcurrants, this 2012 is super-full-bodied, beautifully pure, structured, powerful and long. Unlike many 2012s, it needs a few more years of bottle age and should evolve gracefully for 30-40 years.

Drink 2015 – 2055.”

*Robert Parker—The Wine
Advocate*

“Abreu's 2012 Cappella is dark, sensual and totally inviting. Dark red cherry, plum, menthol, smoke, new leather and spice notes are some of the signatures. One of the most open, young wines I have tasted from Abreu, the 2012 Cappella will please readers who don't or can't wait for some of the more structured wines to come around. Sweet rose petal and spice notes from the Cabernet Franc reappear on the finish, adding to the wine's inviting personality.

The blend is 64% Cabernet Sauvignon, 23% Cabernet Franc, 9% Petit Verdot and 4% Merlot.

Drink 2018 – 2032.”

*Antonio Galloni—Vinous
Media*



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REST IN PEACE

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JOURNEY



Growing up, Napa Valley was David Abreu's playground as well as his classroom. Born into a family of ranchers, he spent the better part of his youth working in Napa's original vineyards. Over time, David's sense of what makes a site stand out—why one vineyard makes great wine and another's is just good—was sharpened beyond the ordinary.

Eventually, intuition and experience led him to four exceptional vineyard properties: Madrona Ranch, Cappella, Howell Mountain, and



Thorevilos. He planned and planted each one. And with an uncompromising—some might say insane—commitment to quality, he and his crew farm them to perfection. Alongside Brad Grimes, a chef turned winemaker, he whittles one hundred barrels down to just 12,000 bottles of single-site Cabernet blends. You could call it passion beyond reason. And you may be right.

“It’s not about me and the team, there’s a bigger picture here. It’s all about the properties - their soils, the people that were behind them historically, their place in the community. And then how we found them, and what we’re doing with them now.”

David Abreu