



2012 ABREU

# Madrona Ranch

ST HELENA, CA

## PROPERTY

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If Abreu has a core, it is undoubtedly Madrona Ranch. It was the first property David fell for, and developed, back in the 1980s. The canyons and curves that snake through the site, the soils that range from red Aiken to white tufa to dark clay and rocks—it's a magical site. Harvest picks are meticulous, often spanning weeks, but the diversity makes for incredible complexity, and plenty of blending options.



Madrona is a working ranch too. In fact, livestock have laid claim to more than their share of real estate. Cattle, goats, pigs, chickens—even honeybees, which live in one of the old barns on the property. “We tend the animals and leave the bees alone,” says David. “We do collect the honey though. We consider it fair rent.”



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The 2012 Madrona Ranch echoes the diversity we see in each of the vineyard blocks on this compelling property. Vines range in age from 4 to 30+ years. Three soil types meld with a multitude of exposures. This mélange allows us to draw fruit from multiple blocks simultaneously in what can best be described as a scavenger hunt.

The first pick from Madrona Ranch, on September 26, comprised Merlot, Cabernet Franc and Cabernet Sauvignon from six different blocks. Four days later, the first Cabernet Sauvignon-based fermentation was pieced together from 9 blocks, including ample amounts of Cabernet Franc and Petit Verdot. This pattern continued for the next two weeks - selecting fruit from several blocks every 3-4 days to construct core elements of the 2012 Madrona Ranch. The picks on 10/3, 10/7, 10/10 and 10/14 all incorporated the oldest vines at the ranch, planted in 1980.

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
PICK DATES:	September 26 & 30, October 3, 7, 10 & 14
PRODUCTION:	16 barrels
BOTTLED:	December 2014
RELEASE DATE:	October 2016
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

It goes without saying that 2012 is a highly regarded vintage. The longevity of the season alongside the diversity of fruit gave us dynamic flavors in each of our separate fermentations. Though Cabernet Franc is always a considerable component in the Abreu wines, particularly Madrona Ranch, the final blend in 2012 renders Cabernet Sauvignon and Cabernet Franc near equal partners, at 48% and 46% respectively.

  
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“The perfect 2012 Madrona Ranch displays notes of roasted coffee, forest floor, incense, Christmas fruitcake, blackcurrants and blackberry fruit in an incredibly fragrant, full-bodied, opulent style. Far more dramatic and open-knit than Cappella, the 2012 Madrona is super-intense, with incredibly velvety tannins. This is a sublime wine of the highest order, a fabulous example of the vintage, and a tribute to the craftsmanship of David Abreu and Brad Grimes. It should drink well for 30+ years.”

*Robert Parker—The Wine  
Advocate*

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“One of the many highlights in this tasting, the 2012 Madrona Ranch is a real stunner. Bright, nuanced and lively, the 2012 exudes freshness. Blood orange, sweet red berries, mint, cinnamon and a host of bright notes grace the palate. Exquisite, subtle and beautifully nuanced, the 2012 has everything going on. Best of all, the 2012 won't require much cellaring. In 2012, the Madrona Ranch is 47% Cabernet Sauvignon, 45% Cabernet Franc, 6% Petit Verdot and 2% Merlot.”

*Antonio Galloni—Vinous  
Media*



## JOURNEY

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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*