

# DALLA VALLE

*Vineyards*



## 2012 MAYA

2012 was a spectacular vintage in Napa Valley, with mild temperatures, very little precipitation, and an Indian summer that lasted until late October. We began harvesting on the Dalla Valle estate on September 26, precisely in the window for optimum ripeness. We continued at a comfortable, deliberate pace for several weeks, as the weather stayed mild, and the flavors, aromatics, and tannins continued to develop in nearly ideal conditions. The resulting fruit was allowed to macerate cold for nearly a full week before fermentation. This subtle extraction made for amazingly vibrant color, deep fruit character and expression, and added a layer of weight and viscosity that remains in the wine to this day. A relatively long maceration at dryness brought structure and stability to the wine, and we were able to drain directly to barrel and age the wine for 22 months with very little racking. As is our standard practice, the wine was bottled without fining or filtration.

The 2012 Maya is powerful, dense, but beautifully balanced and precise. Each of the varieties delivers its best attributes—dark brambly fruit and a silky, expansive palate impression from the Cabernet Sauvignon, and exotic spice notes and power from the Cabernet Franc. It is exciting to see such intensity and balance together in one package. The wine certainly benefits from decanting in its current youthful state but should continue to open and develop over the years in the bottle. This vintage of Maya will certainly age nicely for decades to come.