

Octagon 2012

BARBOURSVILLE VINEYARDS, VIRGINIA, USA



HARVEST & VINTAGE NOTES

A wine of highly distinctive character, achieved in blending estate-grown Bordeaux varietals, Octagon's great prestige rests further on its being created only in fine vintages, and with the most astute selection from the harvest. But it is also the highest expression of our estate's European derivation and inspiration; a wine of unquestioned distinction and age worthiness in every incarnation.

A fine vintage, despite crop losses due to a Spring frost. Growing season opened with well-timed rainfalls followed by almost ideal dry conditions. Late season rains denied our Cabernet Sauvignon from participating in the blend.

Fine garnet color with very forthcoming aromas of lush, fresh fruit, emphasizing ripened cherry, with intense berry aromas and flavors, still very youthful. A vintage favoring elegance over density, reminiscent of the 2007 Vintage, the wine benefits from a period of decanting before serving and opens with great warmth, showing fine age worthiness.

REVIEWS AND AWARDS:

Virginia Governor's Cup, 2015: Gold Medal

Beverage Testing Institute, 2014: Gold Medal, 90 points

Sommelier Challenge, California 2014: Gold Medal

Critics Challenge, 2015: Gold Medal, 93 pts

Texas Sommeliers Intl. Wine Awards 2015: Silver Medal



Wine Spectator

Tom Matthews, Wine Spectator, 2016

VINTNERS SINCE 1976



BARBOURSVILLE
Vineyards

WINEMAKER: Luca Paschina

GRAPES: 55% Merlot, 45% Petit Verdot

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.0 g/L

TOTAL ACIDITY: 0.54 g/L

