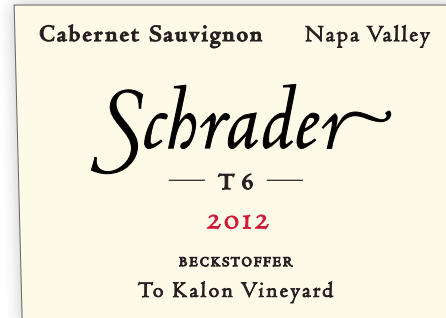


# Schrader

HISTORIC CABERNETS FROM THE NAPA VALLEY

## Schrader T6 Cabernet Sauvignon

Vintage	2012
Vineyard	Beckstoffer To Kalon Vineyard
Appellation	Napa Valley, Oakville
Varietal	Cabernet Sauvignon
Composition	Pure clone 6
Cooperage	Aged 20 months in rare Darnajou French oak barrels
Winemaker	Thomas Brown



### Profile

Intense and concentrated, the 2012 Schrader T6 is a fully amped, super-sexy Cabernet fruit bomb offering the most provocative profile in the Schrader portfolio. A study in clone 6, this wine reveals heady aromas of blackberry, raspberry, and cherry combined with savory spice. Upon entry, the wallop of fruit and spice continues to play upon the palate and creates an immensely pleasurable sensory experience.

### Vintage

In the words of Henry Hartman, “success always comes when preparation meets opportunity.” With more than a decade of experience in the vineyard we definitely had the preparation part down, however we were happily surprised by the unlimited opportunity given to us by Mother Nature in 2012. The growing conditions were beyond fabulous, providing the double benefit of phenomenal quality as well as grand abundance, a winemaker’s dream. Serendipitous and trouble-free, the pristine conditions of the season delivered a harvest with both marvelous quality and ample quantity, an ideal combination.

### Critical Praise

**Rated 95** The 2012 Cabernet Sauvignon Beckstoffer To Kalon Vineyard T6, which is from Clone 6 in a different block of Beckstoffer To Kalon Vineyard, is aged in 86% new Darnajou and 14% new Taransaud. This wine is not terribly different, but Clone 6 is believed to be old Bordeaux clones brought over to Napa Valley and propagated. The wine has terrific fruit intensity, blackcurrants, blackberry, licorice, creosote and espresso roast. Deep, full-bodied, powerful and rich, this, again, shows the vintage’s voluptuous texture, full-bodied power and richness.

— Robert Parker, *The Wine Advocate*

**Rated 95** Steadily builds from a tight, rich core of mocha-laced currant and blackberry to a broader, more expansive mix that folds in creamy, toasty, mocha-laced oak, unfolding to reveal tiers of flavor and nuance.

— James Laube, *Wine Spectator*