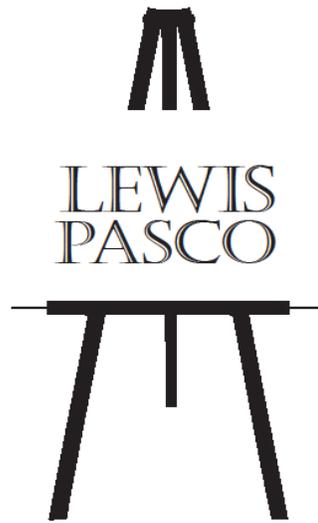


LEWIS PASCO – LIQUIDITY Cabernet Reserve Vintage 2012

The Liquidity Cabernet selected from vineyard refinement to deliver characteristics and depth of flavor that extended maturation 100% new 225 liter highest quality. While release, I anticipate this begin to enter its peak harvest, and patience will



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Sauvignon Reserve is blocks of particular classic cultivar exceptional structure can benefit from (over 18 months) in French oak casks of the sumptuous upon Liquidity will just about 5 years post be amply rewarded.

The wine is unfinned and minimally filtered, designed to reflect the winemaker's firmly held belief that great wines are made in the vineyard.

Grapes: 90% Cabernet Sauvignon Shiloh, appellation Shomron, elevation 650 meters, harvested October 22 at 27.0 brix and pH 3.69 at a yield of 3/4 ton per dunam.

10% Merlot Har Bracha, appellation Shomron, elevation 850 meters, harvested September 24 at 25.1 brix and pH 3.51 at a yield of 900 kg per dunam.

Fermentation on the skins: Merlot 13 days, Cabernet 20 days.

Maceration: Merlot punched down by hand 3 times daily. Cabernet pumped over 2 times daily with one delistage mid fermentation.

Pressing: very low yield wooden basket press – ~ 100% “free run” wine.

Oak maturation: 19 months in 100% new 225 L French oak barrels coopered from 3 years air dried oak.

Clarification: 2 non-sterile filtration at 1 micron porosity.

Winemaker's note. The deep red ruby hue of the Liquidity foreshadows the wine's depth and breadth of aromas and palate sensations. Spices, herbs, and a panoply of red and black fruits, along with a faint tinge of roasted meat aromas, preface the wine's luxurious feel on the palate. The wine is soft and velvety on the tongue, with a full body that transforms into a long and lingering aftertaste. Liquidity is an extraordinarily elegant wine, marked by superb balance among its fruit, oak, tannin and acidic elements, that evolves almost from minute to minute as it lives and breathes in the glass.