

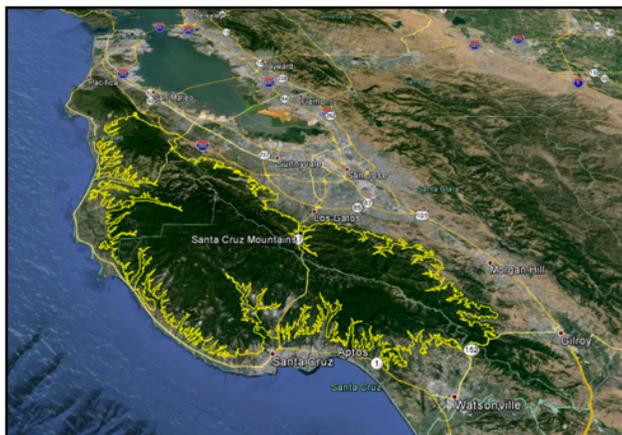


2012 The Lost Weekend STB



The Wine

The Lost Weekend blend is intended to reflect the differences that make each year unique, and to resemble the many characters who have graced the Lost Weekend throughout its evolution. The wine is foraged in the Santa Clara Valley for seasonal opportunities to make exceptional wine.



The Santa Cruz Mountain American Viticultural Area

The Santa Cruz Mountains Appellation is nestled in one of the most unique natural environments in the world. Mountain terrain, marine influence, varied micro-climates, and distinctive soils combine to produce some of the finest conditions for winegrowing.

The Santa Cruz Mountains are called "America's Premier Mountain Appellation" because it was the first winegrowing region in the nation to be defined by a mountain range. The peak of Mount Madonna forms the southern boundary, and the sparkling waters of Half Moon Bay define the northern boundary. The minimum vineyard elevation is 400 feet on the ocean side and rises from 400 feet on the eastern San Francisco Bay side to 800 feet at the southeast boundary. Vineyards are planted as high as 3,200 feet. The appellation exceeds 400,000 acres although vineyard plantings are around 1,500 acres.

The Santa Cruz Mountains vineyards are among the precious few situated close to the cooling effects of the ocean and the San Francisco Bay. Many wineries boast breathtaking ocean views. The temperate climate typically encourages early bud break. During the growing season, the fog tends to roll in some sometime in the late afternoon with the sun burning it off the next morning. This allows the grapes to ripen in cooler temperatures. Harvest usually begins in mid-September with some vineyards harvesting as late as November. The longer growing season allows the grapes to mature slowly with intensely complex flavor.

American Viticultural Area

Santa Clara Valley

Varietal Blend: 60% Sangiovese 40% Merlot

ALC 13.7%

Tasting notes by consulting Master Sommelier Ian Cauble

The Lost Weekend produced by Beauregard vineyards is produced from fruit sourced in the Santa Clara Valley a short drive roughly east from the Santa Cruz Mountains. This region is slightly warmer than the Santa Cruz Mountains which lends to the fruit and richness in this wine year after year. The 2012 is made from 60% Sangiovese (the grape used for Chianti and Brunello di Montalcino in Italy) and the remaining 40% is Merlot (the most widely planted grape in Bordeaux, France). The 2012 is one of the best I have tasted to date with a translucent ruby red core with a slight orange on the rim. The nose is intense and fruit forward without being over ripe. Notes of huckleberry pie, wild raspberries and dried goji berries dominate the nose with secondary notes of rose petal candy, wet forest, exotic spices and sandalwood lingering in the background. The wine is medium plus in body with more tension on the palate than the nose would make you think. The palate shows more freshness and more acidity with flavors of fresh picked wild berries, crushed pomegranates, wet flowers, vanilla extract and well integrated oak spices. This is a wine to drink now and over the next few years (2016-2018) for best results. Temperature of wine service is key here, ideally serve just above wine cellar temp (60-65F) served in large Bordeaux stems.