

Estate Bottled CA Bonded Winery 5784

2013 Cabernet Sauvignon

VARIETAL PERCENTAGE: 100% Cabernet Sauvignon.

AGE OF VINES AND SOIL TYPE: 22-30 year old vines planted in deep volcanic

soils at a 2000' elevation

DATE PICKED: 9/12/13-10/3/13

AVERAGE HARVEST SUGAR: 26.4 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 12 days, 68-91 F

FERMENTATION CONTAINER/MACERATION: Open fermentation in small

containers, punched down twice a day.

ANALYSIS AT BOTTLING

Alcohol: 14.2% pH: 3.91 TA: 6.68 g/L VA: 0.61 g/L R.S.: Dry

LENGTH/TYPE OF AGING: 33 months in 60 gal Oak barrels: 45% new French

Oak, 55% 2-3 year old French Oak.

BOTTLED: May 2016

APPROXIMATE LIFESPAN (under proper cellar conditions): 20+ years.

CASES PRODUCED: 2,045 cases

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES: 2013 was a second consecutive classic Spring Mountain District vintage. An ideal spring bud break, steady flowering, even fruit set and a lengthy stretch of warm but not to hot days presented beautifully flavored grapes. For our efforts, we have been rewarded with a rich, full-bodied Cabernet, deep in color. The nose of the wine is lively with essences of dark berries, plum, dark chocolate, and toasty oak. The sweet, supple entry crescendos into a deeply intense middle; followed by a pleasant, velvety, lingering finish.

