



2013 ESTATE CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 100% new French oak

Appellation:
Coombsville

Production:
308 Cases

Final Chemistry:
TA: 6.5g/L
pH: 3.57
Alcohol: 14.7%
Residual Sugar: 0.02%

Bottled:
September 17th, 2015

Released:
October 25th, 2016

Growing Season

The season was marked by healthy winter rains, followed by a spring with ideal bloom conditions, which provided a uniform fruit set. A summer of consistent temperatures and a late season warmth ensured nice ripe tannin and color development. The berry size turned out to be smaller than usual, and therefore the wines are more intense, dense and rich. This is the vintage you want to stash for as long as your patience permits.

Winemaking

All fermentations were conducted in small, two ton fermenters filled by gravity. A three day cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched down 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, depending on how the wine tasted, to extract the best tannins from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

Expressive aromatics of cassis, blackberry jam and menthol. The palate surprises with firm, well integrated tannins and a structure that makes this wine perfectly built for the long term. If enjoyed when young, friendly fruit and brambly notes will enhance the experience. This wine will develop and age nicely for 20-25 years.

