



2013 CAVE DWELLERS BLEND



Varietal Composition:
76% Cabernet Sauvignon
24% Syrah

Appellation:
Coombsville

Final Chemistry:
TA: 6.4g/L
pH: 3.67
Alcohol: 14.7%
Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
539 Cases

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

An intense dark berry fruit nose combines seamlessly with hints of chocolate, cloves and black pepper. The palate is fleshy and lush, in perfect balance with black cherry, strawberry, cigar wrap and spices. Chewy tannins and a long finish make this wine approachable when young but sure to cellar nicely for 10-15 years.

