

2013 Cabernet Sauvignon

Napa Valley, Rutherford

SAN
C+U
ARY



Elements

Our Cabernet sanctuary is the Rutherford Bench, the most heralded source of Cabernet Sauvignon in Napa Valley. Stretching three miles from Oakville to Rutherford along the western edge of Route 29, the Rutherford Bench promises a wonderfully long growing season. The soil is dominated by Franciscan marine sedimentary materials, with some volcanic deposits, producing wine with the unique dusty-berry-spicy flavor profile known as "Rutherford Dust."

Winemaking

Our Cabernet was fermented in tank and kept in contact with the skins for 25-28 days, after which the skins were pressed off in a basket press and the hard press kept separate. After 100% malolactic fermentation was completed, the wine was aged in French barrels (72% new) for 13 months before bottling.

Profile

Aroma: blueberries, ripe black cherries and black plums, with notes of cola spice and caramel

Mouthfeel: full body, soft lingering tannins

Flavors: black fruit, allspice and sweet oak

Specs

Appellation: Napa Valley, Rutherford

Varietal content: 100% Cabernet Sauvignon

Cases produced: 2935

Alcohol: 14.5%

TA g/100 ml: 0.62

pH: 3.78

RS g/100ml: 0.05 dry