

FRANCISCAN
ESTATE
NAPA VALLEY



WINEMAKER: Janet Myers

APPELLATION: Napa Valley

BRIX AT HARVEST: 24°–25°

VARIETAL COMPOSITION:
83% Cabernet Sauvignon, 10% Merlot, 3% Malbec,
3% Petit Verdot, and 1% Syrah

FERMENTATION: Pre-fermentation cold soak of four
days, total fermentation and maceration time of 22 days

BARREL AGING: 20 months in small oak barrels;
20% new

COOPERS: Quintessence, Boutes, Demptos

PH: 3.74

TA: 6.1g/L

ALCOHOL: 13.5%

RELEASE DATE: September 2015

CASES PRODUCED: 170,000

2013
Napa Valley

CABERNET SAUVIGNON

SENSORY EVALUATION:

Appearance: Deep garnet

Aromas: Lovely plum nose and rich fruit with layers of complexity. Hints of licorice, vanilla, blackberry, tobacco, and leather envelop the fruit.

Flavors: Ripe entry of cherries and cassis showcases a full, well-structured palate. Textured and rich, the mouthfeel is balanced and generous showing layers of ripe berries, black pepper, mocha, and spice. A very long finish that leads you to another sip.

WINEMAKER'S NOTES: Over three decades ago, Justin Meyer took over the winemaking at Franciscan Estate with a highly meticulous approach. Dividing our Oakville Estate into sections, he fermented and aged each vineyard block separately to bring out the best expression of each lot, then blended the best lots together to create wines of distinction. Thus began our tradition of small-lot winemaking, which I am proud to continue today.

Each vintage, we make over 200 separate lots of Bordeaux varietals, honing the blend during 18 months of barrel aging. Only the finest lots are included in each glass of Franciscan Estate Cabernet Sauvignon, to show the best of the vineyards and the vintage.

—Janet Myers, Winemaker

GROWING SEASON: The 2013 vintage gave us near perfect growing conditions and an early harvest. Spring conditions were warm and dry, which led to an early bud break and very even set. Aside from one hot spell at the end of June, temperatures remained moderate throughout the spring and summer. With only eight inches of rain from January through June, the vines had less green growth and an earlier turn to fruit development. Early October saw a major north wind event, bringing dry air off the arid northern California interior down across the coastal areas. Humidity during October 3-7 was very low, with strong winds buffeting all parts of Napa. Thirsty vineyards prompted harvest to accelerate even more than usual. In seven days, we brought in about 24% of our fruit. The first Cabernet Sauvignon from Oakville was harvested off a young block on September 13 with the last of the Cabernet Sauvignon hitting the hopper on October 22. As harvest progressed, we became more and more aware that the color and intensity of Bordeaux reds would lead to a truly phenomenal vintage.

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