

FRANCISCAN  
ESTATE  
NAPA VALLEY



2013  
Napa Valley

MAGNIFICAT



WINEMAKER: Janet Myers

APPELLATION: Napa Valley

AVERAGE BRIX AT HARVEST: 24°–26°

VARIETAL COMPOSITION: 73% Cabernet Sauvignon, 24% Merlot, 2% Malbec, 1% Cabernet Franc

FERMENTATION: Pre-fermentation cold soak of four days to enhance color and body. Fermentation and maceration averaging 22 days to build structure and integrate mouthfeel.

AGING: 20 months in oak barrels; 70% new

COOPERS: Quintessence, Vicard, and Damy

PH: 3.78 | TA: 5.8 g/L | ALCOHOL: 14.5%

RELEASE DATE: March 2016

CASES PRODUCED 24,054

SENSORY EVALUATION:

*Appearance:* Deep scarlet

*Aromas:* Dark cherry, plum, baking spices, and coffee weave into a complex aroma.

*Flavors:* The wine opens with ripe plum and black currant. The impressive structure is readily apparent in a dense, full body with refined tannins. The extensive finish blends cassis with anise, tobacco, cocoa, and vanilla.

**WINEMAKER'S NOTES:** Magnificat is one of the original Meritage blends in California, a wine Franciscan has proudly produced since 1985. Named for J.S. Bach's masterpiece, it is crafted to be as seamless and harmonious as its musical namesake. Starting with over 200 small lots of red wine, Magnificat is created to showcase our finest Bordeaux blend of the vintage. Carefully assessing each lot as it ages in barrel, we create the blend with repeated trials and blind tastings. Depending on how the varieties express in a given year, the composition will be different, always shaped to provide consistency of style. The wine is founded on Cabernet Sauvignon, but true to Meritage, uses other Bordeaux varietals to give roundness, structure, and rich complexity.

—Janet Myers, Winemaker

**GROWING SEASON:** The 2013 vintage gave us near-perfect growing conditions which led to an early harvest. Spring conditions were warm and dry, leading to an early bud break and very even set. Aside from one hot spell at the end of June, temperatures remained moderate throughout 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 (single digits), 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. Merlot trickled into the winery in September, while the Cabernet Franc was among the last blocks picked at Oakville. As the harvest progressed, we became more and more aware that the color and intensity of Bordeaux reds would create a truly phenomenal vintage.

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