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## CABERNET SAUVIGNON

## NAPA VALLEY

The extraordinary quality of this wine originates in Napa Valley's generous *terroir*. When I taste this, I'm reminded why Cabernet Sauvignon is the varietal on which Robert Mondavi built his reputation.

Genevieve Janssens - Director of Winemaking

Varietal composition:

87% Cabernet Sauvignon

8% Merlot

5% Cabernet Franc

• W I N E • Flavor descriptors:

Everything we love about Napa Valley cabernet sauvignon is here: a rich texture with silky tannins and balancing freshness; deep aromas and flavors of blackberries and dark

plums, dried herbs and violets with a subtle hint of leather; and a luxuriously long finish that allows these complex flavors to linger on

and on.

Wine analysis:

Total acid: 6.2 g/L

Final pH: 3.77

Residual sugar: 0.76 g/L Alcohol: 15% by volume

### • VINTAGE •

Another record harvest, 2013 saw consistently beautiful weather leading to optimal ripeness in what is being called an 'epic' year. There was almost no rainfall from January through March, bringing an earlier than usual budbreak. April provided a few small rainstorms to quench the vines, and warm weather followed. With just one heat spike in late June and early July, the growing season provided weather for optimal flavor development in the grapes resulting in an early and healthy harvest.

#### • VINEYARDS •

Fruit for our Napa Valley Cabernet includes two of the valley's most renowned sub-appellations. Twenty-six percent is from our historic To Kalon vineyard in Oakville located on the well-drained alluvial bench surrounding the winery. An additional 10% comes from our Wappo Hill Vineyard in the Stag's Leap district. The varying mesoclimates and soils of these two vineyards elicit a wonderfully concentrated, expressive, and classic Napa Valley Cabernet Sauvignon and are combined with fruit from a number of the area's finest vineyards for the perfect expression of the region.

Appellation: Napa Valley Grape Sourcing: Napa Valley (26% To Kalon Vineyard, 10% Wappo Hill Vineyard)

# • WINEMAKING •

The grapes were hand harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently de-stemmed directly into traditional oak tanks for cold soak, fermentation and extended maceration-a total of 22 days of wine to skin contact--maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into French oak barrels (17% new) for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the 17 months of barrel aging, and bottled in June of 2015.