



## M O M E N T U M

N A P A V A L L E Y

We get caught up in the momentum of tasting and blending wines. Sometimes this leads to a blend of several varieties and sometimes we find pleasure in a single variety from a single vineyard.

Genevieve Janssens - Director of Winemaking

### • W I N E •

#### *Varietal composition:*

66% Merlot  
31% Cabernet Sauvignon  
2% Malbec  
1% Petit Verdot

#### *Flavor descriptors:*

Our 2013 Momentum is pure pleasure for the senses, combining deep, black cherry fruit with dark spices, sweet oak, and the subtle hint of orange peel on a wine that is firmly structured yet silky smooth on the palate, leading into a long, pleasing finish.

#### *Wine analysis:*

Total acid: 6.6 g/L  
Final pH: 3.53  
Residual sugar: 0.57 g/L  
Alcohol: 14.5% by volume

### • V I N T A G E •

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. We harvested our select grapes for this wine between September 12<sup>th</sup> and October 14<sup>th</sup>.

### • V I N E Y A R D S •

All of the Merlot grapes and the majority of the Cabernet Sauvignon for this wine come from the Schweitzer Vineyard in the Stags Leap District, Napa Valley. Both the vineyard and the AVA are renowned for their purity of fruit. A touch of Petit Verdot and Malbec add breadth, volume and tannins to the beautiful Stags Leap fruit that makes up the core of this wine.

*Appellation: Napa Valley AVA*

*100% Napa Valley: 84% Stags Leap District, 14% Napa Carneros*

### • W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning, gently crushed and inoculated for a warm fermentation, setting the stage for maximum flavor extraction while managing the tannins for a structured yet balanced wine. Nineteen days of skin contact enhanced color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to French oak barrels (45% new) for malolactic fermentation and twenty-seven months of aging to develop greater roundness and depth. The wine was bottled in December, 2015.

C A S E S P R O D U C E D : 2 , 4 3 8