



WINEMAKERS: Susan Lueker

VINTAGE: 2013

VARIETAL COMPOSITION:

81% Cabernet Sauvignon, 8% Malbec,
4% Merlot, 4% Petit Verdot,
2% Cabernet Franc, 1% Tannat

APPELLATION: Alexander Valley

FERMENTATION: 100% stainless steel;
average of 31 days on the skins;
100% malolactic

AGING: 100% oak aged for 24 months in
French oak barrels, 52% new

BARREL CHARACTERISTICS:
Caramel, toast, baking spice, smoke, cream

COOPERAGES: Saury, Boutes, Radoux

TOTAL ACIDITY: 5.6g/L

pH: 3.69

RESIDUAL SUGAR: 0.5g/L

ALCOHOL: 14.5%

CASE PRODUCTION: 23,200 (6 packs)

BOTTLING DATE: March 8, 2016

RELEASE DATE: August 2016

SUGGESTED RETAIL PRICE: \$38.00

VINEYARDS

Millions of years of geological and seismic upheaval created our Landslide Vineyard, named for a slide so massive it changed the course of the Russian River. The river cut through the land and deposited the minerals, rock, clay, and loam that make up Landslide's distinctive soil composition. The topography of this 170-acre vineyard, planted exclusively to red Bordeaux varietals, is so varied that we view it and farm it as three distinct blocks: Uplands (provides structure and density, inspiring a huge back-of-the-mouth sensation with high tannins), Midlands (producing powerfully flavorful wines with more weight on the mid-palate and higher tannin levels), and Lowlands (wines produced from these blocks yield riper berry character with softer, more elegant tannin structure). Bud break, flowering, veraison, and harvest occur at different times within each of these sections. The nearby Pacific Ocean exerts its influence by bringing cool fog in the mornings and evenings to temper the warm days. Landslide is a Fish Friendly Certified vineyard.

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2013 began with a dry spring. Gentle rains stopping just at flowering set up an extended ripening season with moderate daytime temperatures of 80-92°F. Cool nights and foggy mornings made for a slow, gentle ripening. This cooler vintage gave way to wines with strong varietal character, elegance, balance, aging potential, and Old World character. We began picking the fruit for this wine by hand on September 28 and finished on October 17. Our Brix at harvest ranged from 24 to 26.4 degrees.

WINEMAKING

SIMI Landslide Cabernet Sauvignon reflects our dramatic estate vineyard in the Alexander Valley where the fruit for this wine was grown. We blended in 2% Cabernet Franc to add an element of spice and cassis, and 4% Merlot to add softness and suppleness. 8% Malbec, 2% Petit Verdot, and 1% Tannat add even more dimension to the aromatics and rich fruit flavors. During fermentation, the developing wine remained on the skins for 31 days to increase extraction and color. We followed this primary fermentation with malolactic fermentation for all of the wine before aging it in small French oak barrels (52% new) for 24 months.

WINEMAKER NOTES

This vintage, our Landslide Vineyard produced a wine that is deep red with a vibrant ruby edge. The wine's aromatics continuously grow, revealing new nuances. Opening with cassis, red plum, black cherry, cocoa, vanilla, baking spice, and toast, hints of sweet herb and floral notes add intrigue. The flavors start fresh with vibrant red berries, cassis, blackberry, and plum. The sweet, toasty oak frames the fruit, lending structure. Youthful, full-bodied, and welcoming, this wine finishes with ripe, supple tannins and bittersweet cocoa. The acid balance makes this a great food wine. Pairings: This Cabernet Sauvignon pairs beautifully with Moroccan spiced roasted chicken with cumin-orange carrots, pappardelle with short rib Bolognese, grilled beef filet with potato gratin, or red wine risotto with wild mushrooms and sage.