

## 2013 Barrique Cabernet Sauvignon | *Sonoma County*

**Vineyards-** The vineyards are located along the southern extremity of Alexander Valley, along the Western bench of the Mayacamas. These soils are rocky and volcanic, with excellent early and mid-day sun exposure. The water stressed vines thrive only because the Mayacamas' peaks protect them from the harsh afternoon sun.

**Vintage-** The 2013 growing season essentially offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost. Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.



**Fermentation:** The grapes were de-stemmed only, then transferred by gravity to stainless steel fermentation tanks. After a long cold soak, the must was allowed to warm and ferment with indigenous yeast. After a steady fermentation to complete dryness, the new wine stayed on the grape skins for an extended maceration to develop mouthfeel and structure. The wine was pressed off 43 days after it went into tank. Malolactic fermentation was left to complete indigenously.

**Harvest Dates:** October 9<sup>th</sup>-16<sup>th</sup>, 2013

**Winemakers:** Dan Fitzgerald & John Harley

**Cooperage & Aging:** Aged in 100% French oak barrels, 45% new.

**Bottling:** January 2015

**Sensory Notes:** The 2013 Barrique Cabernet Sauvignon is deep purple in color, the nose is vibrant with notes of plum, blackberry and toasted bread. The palate is finely textured with dusty tannins giving way to a silky mouthfeel. The long finish is favored with black cassis, toffee and brambly berry fruit.

### Final Technical Information:

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pH: 3.63      TA: .72 g/100ml      Alc: 13.9%

**Available Formats:** 750ml

**Suggested Retail Price:** \$18.00