

2013 L'Oliveto Cabernet Sauvignon | *Sonoma County*

Vineyard- The 2013 L'Oliveto Cabernet is sourced from high elevation vineyards located in Knight's Valley on the Southern ridge facing North and on the Western face of Sonoma Mountain. Both vineyards are on steep exposures and planted in rocky, volcanic earth.

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, 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 Date: October 9th - 11th, 2013

Winemakers: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: The wine was aged for 18 months in 100% French oak barrels, 40% new.

Bottling: April 2015

Sensory Notes: The 2013 L'Oliveto Cabernet Sauvignon exudes a deep purple color in the glass. The nose is rich with notes of worn leather, graphite, toasted pumpkin seeds and black cherry cream. The palate is rich and heavy with fine, chalky tannins. A long, seamless finish is resplendent with peppery dark forest fruit, roasted game and blackberry coulis.

Final Technical Information:

pH: 3.66 **TA:** .64 g/100ml **Alc:** 13.7%

Available Formats: 750ml

Suggested Retail Price: \$30.00

