

2013 Scholar & Mason Mortarboard Red | *Napa Valley*

Vineyards- The 2013 Scholar & Mason Mortarboard Red is sourced from vineyards located on opposite ends of the Napa Valley. The majority of the blend hails from Yountville, located on the South side. The remaining portion comes from Calistoga on the North end of the valley.

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: Half of the grapes were de-stemmed and half crushed, 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 38 days after it went into tank. Malolactic fermentation was left to complete indigenously.

Harvest Dates: October 3rd-18th, 2013

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: Aged in 100% French oak barrels (45% new) for 19 months.

Bottling: May 2015

Sensory Notes: This wine is a seductive blend, the nose is full of blueberry, cocoa, leather and cinnamon. The structure is lush and full, layered with soft tannins. The finish is reminiscent of cedary cigar box, vanilla spice and ripe red cherries.

Final Technical Information:

pH: 3.67 TA: .58 g/100ml Alc: 13.7%

Available Formats: 750ml

Suggested Retail Price: \$32.00

Varietals: 60% Cabernet Sauvignon
12% Syrah
18% Charbono
10% Malbec

