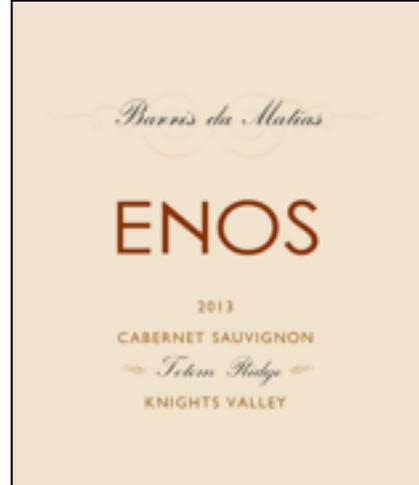


ENOS

2013 Enos Totem Ridge Cabernet Sauvignon | *Knights Valley*

Vineyards- Totem Ridge Vineyard is located on the southern side of Knights Valley, high up on the Mayacama Range. The fruit comes from a small block that is on a borderline illegally steep grade. The extreme slope of this site combined with full morning and afternoon sun exposure provide an incredible concentration of fruit.

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 half 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 14th, 2013

Winemakers: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: Aged for 24 months in 50% new French oak.

Bottling: December 2015 **Production:** 448 cases

Sensory Notes: The 2013 Enos Totem Ridge Cabernet Sauvignon expresses ripe blackberry aromas, notes of cigar box and a burst of cola. Elegant tannins and balanced acidity support a full and firm structure. The round, juicy finish is long and seamless showcased by cedar spice, Bing cherry and loamy earth.

Final Technical Information:

pH: 3.62 **TA:** .65g/100ml **Alc:** 13.8%

Available Formats: 750ml

Suggested Retail Price: \$60.00