



2013 CRU CABERNET SAUVIGNON



Harvest Dates: September 10 – October 23, 2013

Barrel Age: 17 months in French Oak, 50% new

Cooperage: Taransaud, Demptos, Saury, Ermitage, Baron

Blend: 83% Cabernet Sauvignon, 7% Petite Verdot,
5% Merlot, 3% Malbec, 2% Cabernet Franc

Bottling Date: May 4, 2015

Alcohol: 14.6%

Release Date: Fall 2015

Cases Produced: 5884

Retail Price: \$60 - 750ml

“It’s all about making the wine in the vineyard” is how Keith Emerson, Director of Winemaking at Vineyard 29, describes the philosophy behind making our Cru Cabernet Sauvignon. Everything from site selection, crop yield, and picking decisions are made with the final blend in mind. This is deliberate, detail-oriented winemaking resulting in an elegantly composed wine that depicts the best of Napa Valley Cabernet Sauvignon.

The 2013 vintage will be remembered as one of the driest in recent history opening the year with a warm, dry spring. Bud break was early and canopy growth was vigorous – ideal conditions for flowering and fruit set. The growing season was consistent throughout with wonderfully healthy vine activity resulting in ideal cluster growth. Picture perfect weather continued into September and October allowing delicious flavor development while maintaining crisp acid profiles. The wines of 2013 are lusciously flavorful, beautifully balanced and will be hallmarks of your table and cellar for years to come.

Our 2013 Cru Cabernet Sauvignon is powerfully expressive on the nose with aromas of crisp red and black fruits, cassis and hints of lavender. The palate is built with layers of ripe blackberries, fresh pops of pomegranate, creamy milk chocolate and fresh tobacco leaf. This vintage is deeply concentrated with dense chewy tannins and a firm acid structure. Both will allow for supreme ageability while maintaining Cru’s signature ability to be plush and drinkable upon release.