



2013 CRU CABERNET SAUVIGNON



Harvest Dates: October 1 – November 1, 2012

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

Cooperage: Taransaud, "O", Demptos, Saury, Ermitage

Blend: 84% Cabernet Sauvignon, 7% Merlot,
4% Malbec, 3% Petite Verdot, 2% Cabernet Franc

Bottling Date: April 10, 2014

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 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 above average 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.

Housed within this deep garnet hued wine, lifted aromas of sweet Bing and black cherries, plums and creamy melted chocolate immediately emerge from the glass. On the palate, these aromas meld to present a gorgeous mouth feel of ripe plums, decadent chocolate covered cherries, tar and graphite. A warm and moderate growing season allowed for the perfect balance between ripe supple tannins and a vibrant acid structure with a clean minerality even further enhancing that balance. Expect a long, silky finish and excellent aging potential.