



History

Our Reserve Cabernet Sauvignon represents an “only the best” approach to winemaking. The grapes grow in the rich soil of inland Mendocino county. We carefully select the barrels, the fruit lots and winemaking approach to yield the best possible Cabernet. You can always expect a wine with intense fruit, soft tannins, great balance and plenty of structure for aging.

Winemaking

2013 was a vintage for the ages with storybook conditions. Outstanding bud break and fruit set were followed by the long warm days and cool nights of summer and fall. After harvest we fermented in small batches, then aged the wine for 18 months in small French and American oak barrels (75% new). Our favorite lots and barrels were blended together to make a wine that is layered, elegant, and structured for aging.

Tasting Notes

Our 2013 Reserve Cabernet Sauvignon is highlighted by its dense color and spectrum of dark fruit aromas and flavors. The first sniff and sip reveals black cherry, mulberry, dark plums and cassis, while subsequent approaches start to reveal complex notes of baking spice, crushed herbs, vanilla, and violets. A fresh and rich mouthfeel give the wine the desired persistence needed to enjoy all the flavors. Wonderful in its youth, yet structured for aging. Enjoy with your favorite cut of beef, charcuterie, Kalamata olives, or creamy cheese.

Appellation: Mendocino

Fermentation: Stainless steel tanks

Maturation: 18 months in barrels

Alcohol: 14.1%

Cases produced: 380

Sugar at harvest: 25 - 25.9° Brix

Harvest dates: October 8–13

Total acid: 6.5 g/L

pH: 3.5

Cellaring: 7-10 years with careful aging