



History

Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland - in the Ukiah Valley - where the cooling ocean fog is less common. We select gravelly and hillside soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

Winemaking

In 2013 Mother Nature delivered grapes on a silver platter. At optimum ripeness, we hand-picked and crushed directly to stainless steel tanks for fermentation. The fermentations lasted nearly two weeks and were pumped over three times daily. Upon dryness the grapes were pressed to French and American oak barrels (25% new) where they matured 16 months. The wine was then blended to perfection and bottled with love.

Tasting Notes

Bring some substance to your life with our 2013 Cabernet Sauvignon. Deep ruby red hues provide for attraction at first sight. Substantial aromas and flavors of black cherry, cassis, blackberry, coffee, vanilla, and hints of herbs de Provence provide much pleasure. Sustained richness and acidity make this a perfect wine for the dinner table. Consider pairing with hanger steak, roasted beets, cave-aged blue cheese, or chocolate soufflé.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 16 months in barrels

Alcohol: 13.9%

Cases produced: 3,475

Sugar at harvest: 24.3°- 27° Brix

Harvest dates: October 5-17

Total acid: 6.2 g/L

pH: 3.4

Cellaring: 7-10 years with careful aging