

NAPA VALLEY



2013 Napa Valley Cabernet Sauvignon

Rector Creek Vineyard

Rector Creek Vineyard is located north of Yountville along the Silverado Trail. A unique climate featuring a cooling afternoon breeze combined with Rector Creek's rocky alluvial soils creates excellent growing conditions for the vines. As a result, the Cabernet Sauvignon from this vineyard exhibits graceful violet and rose petal aromatic, fine-grained tannins and abundant dark fruit flavors of blackberry and black raspberry.

2013 Harvest Notes

The 2013 harvest was early, even and excellent with all of our Estate fruit in the winery by October 10th. A warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Napa Valley.

Comments from the Winemaker

The 2013 growing season delivered an exceptional expression of Rector Creek Cabernet Sauvignon with beautiful aromas of caramel, graphite, boysenberry and blackberry. These elements continue on the palate where they mingle with layers of sweet tobacco leaf, black tea, violet, and blueberry. Firm tannins add structure and tension, while carrying the wine to a rich, focused finish.

Varietal Content

95% Cabernet Sauvignon, 5% Merlot

Harvest Information

Appellation: Napa Valley Sub-appellation: Yountville

Harvest Dates: September 23 – October 7, 2013

Average Sugar at Harvest: 26.3° Brix

Cooperage

100% French oak Chateau-style barrels (60 gallons)

Barrel Aging: 18 months

Age of Barrels: 85% new, 15% neutral

Production/Technical Data

Alcohol: 14.5%

.51g/100ml titratable acidity 10-12 days fermentation at 80°F

pH: 3.84

Bottled: July 2015 **Released:** May 2016

