



2013 District Collection Coombsville Cabernet Sauvignon



IN THE VINEYARD

The 2013 release from Coombsville, Napa Valley's newest AVA, is grown from vineyards that are tucked up against the foothills of the Vaca Range within the region's bowl-shaped valley. The fog tends to burn off later in the morning and settle faster than the rest of the valley create cooler temperature that lead to late ripening fruit that is some of the last to arrive in the winery but is widely recognized for its excellent texture and flavors.

ABOUT THE VINTAGE

The 2013 vintage in Napa Valley was one of the earliest harvested vintages in years. A warm spring led to early bud break and created the perfect environment for flowering and fruit set. With warm days and cool nights, our team was able to maintain ideal acid levels with optimum, bright fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

After harvesting on October 15th, the grapes were fermented on the skins for 37 days. After fermentation, the wine was gently pressed, racked and aged for 18 months in French oak barrels, 25% new French oak. Tightly grained Nadalie, Saury and Demptos French oak impart their rich flavors on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon. The result is a balanced wine that is a true expression of the varietal and its terroir. This Cabernet was bottled, unfiltered, in July 2015.

TECHNICAL NOTES

Appellation: Coombsville, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 15%

pH: 3.52

TA: 6.7 g/L

Fermentation: 18 months in French oak,
25% new French Oak

WINE PROFILE

This classic Coombsville Cabernet Sauvignon opens with bright and lively aromas of plum and dried strawberry. Deeply colored in the glass, this exquisitely juicy and soft Cabernet offers deep flavors of English Breakfast Tea and a touch of licorice. This full bodied wine has a plush palate with a sweet note that is perfect as an all day long Cabernet Sauvignon.