

2013 DISTRICT COLLECTION OAKVILLE CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: OAKVILLE, NAPA VALLEY

VARIETAL: I OO% CABERNET SAUVIGNON

ALCOHOL: 15.9 % BY VOL.

PH: 3.69 G/L

TA: 6.4

BARREL AGED: 19 MONTHS IN 55% NEW

FRENCH OAK BARRELS

IN THE VINEYARD

The grapes for the Oakville Cabernet Sauvignon were sourced from a single vineyard at the corner of Oakville cross road. This knoll-top vineyard is home to young vines that are expertly maintained in exquisite well-drained, red and orange soil, and are densely planted meter by meter for sun exposure and grape ripening maturity.

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

All Clone 4, the grapes were fermented on the skins for 43 days with pumpovers twice daily. After native fermentation, the wine was gently pressed, racked and aged for 19 months in 55% new Taransaud and Demptos French oak barrels. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Our 2013 Oakville Cabernet Sauvignon offers rich aromas of licorice and cassis with a touch of candied violet. Plush and silky upon the palate, this well-structured wine boasts juicy flavors of huckleberry, mocha and subtle spice. With a round mouthfeel and supple tannins, this wine offers a long, smooth finish.