



2013 District Collection Oak Knoll Cabernet Sauvignon



TECHNICAL NOTES

APPELLATION: OAK KNOLL, NAPA VALLEY

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 15% BY VOL.

PH: 3.58 G/L

TA: 6.3

BARREL AGED: 20 MONTHS IN 33% NEW
FRENCH OAK BARRELS

IN THE VINEYARD

The grapes for the Oak Knoll Cabernet Sauvignon were sourced from two vineyards within half a mile from each other. The soils are based on the Dry Creek Alluvial fan over a rocky sub-surface layer, creating very deep and well-drained soils. The grapes are a mix of clone 7, 29 and 33. Clone 7 was the predominant clone in Napa in the 80's and 90's known for its high quality and decent sized production. Clone 29 is a heritage clone that dates back to the late 1880's and Clone 33 is French.

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

The grapes were fermented on the skins for 37 days with extended maceration. After all native fermentation, the wine was gently pressed, racked and aged for 20 months in 33% new Demptos, Saury and Nadalie 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 black assam tea with an earthy herbs de Provence element. There is a good harmony with aromas of rosehips and cherry cordial. This is a round and balanced wine with a supple entry and a long finish with a bright acidity.