



2013 District Collection Yountville Cabernet Sauvignon



TECHNICAL NOTES

Appellation: Yountville, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 15.5%

pH: 3.81

TA: 5.9 g/L

Ageing: 20 months in French Oak,
40% new French Oak

In the Vineyard

Harvested from a single vineyard on State Lane in the warmer northern reaches of Yountville, considered the “prime spot”, this 100% Cabernet Sauvignon benefited from the AVA’s rocky, well-drained soils and a long growing season that allowed the fruit time to develop unique flavor characteristics and truly demonstrate the region’s terroir.

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 169, the grapes were fermented on the skins for 40 days with an extended maceration. After fermentation, the wine was gently pressed, racked and aged for 20 months in a mix of Demptos and Orion French oak barrels, 40% new French Oak. Tightly grained, French oak barrels from forests in the center of France impart their oak on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

Wine Profile

The 2013 Yountville Cabernet Sauvignon opens with aromas of cherry, a fresh English lavender field, tarragon and a savory roast beef element. Upon the palate this wine is big and plush with notes of sweet plum jam and cured meat. The velvet tannins lead way to a satisfying finish.