

PRIVATE RESERVE

CABERNET SAUVIGNON 2013

he Private Reserve wines are the ultimate wines

within the portfolio, limited in production, sourced from the finest vineyards in Sonoma County, from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

This 2013 Private Reserve Cabernet Sauvignon is harvested from select vineyards throughout Sonoma County that were individually picked by our winemaker and allow for the perfect blend of fruit from warmer and cooler regions to develop into a rich, flavorful finish.



The grapes were hand harvested on October 20th and hand-sorted before undergoing maceration. After fermentation, the wine was gently pressed, racked and aged for 19 months in 100% French oak, 35% new. 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. The result is a balanced wine that is a true expression of its Sonoma County terroir.

Our 2013 Private Reserve Cabernet Sauvignon is a true reflection of the warmer 2013 growing season. The wine opens with enticing dark fruit aromas of black cherries and baker's chocolate with hints of black currant. Rich and powerful flavors of cherry plums, raspberries and licorice mingle with hints of toasty caramel leaving to a long, lingering finish. Immediately enjoyable, its great structure and polish tannins will allow it to age gracefully over the next 5-10 years.

> Alcohol: 15% pH: 5.53

Total Acidity: 3.80

Aging: 19 months in French oak barrels; 35% new oak