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XTANT

NAPA VALLEY

ESTABLISHED:	2001
LOCATION:	Napa Valley
PRODUCTION:	One wine per vintage; less than 500 cases
OWNERSHIP:	O'Neill Vintners & Distillers
WINEMAKER:	Jeff Gaffner
CURRENT RELEASE:	2013 Xtant Red Wine, 425 cases (6 x 750ml)
COMPOSITION:	65% Cabernet Sauvignon 19% Merlot 16% Malbec

VINEYARDS: Xtant is rooted in some of Napa Valley's most revered soil. Cabernet Sauvignon and Merlot from the legendary Lewelling Vineyards in St. Helena form the foundation of Xtant. The Bordeaux style complexity of the blend is enhanced by a special block of Cabernet Sauvignon from St Helena's Kletter Vineyard and Malbec from UC Davis' world-renowned Oakville Station in Oakville. We work with vineyard manager Doug Wight to farm our dedicated rows and blocks at all three vineyards for ideal balance and purity of varietal and vineyard expression.

WINEMAKING: Xtant represents the pinnacle of vineyard and vintage, with only the finest and most age-worthy barrels making the final blend. Winemaker Jeff Gaffner employs gentle and meticulously monitored, small-lot winemaking and extended barrel and bottle aging to promote the extraordinary balance of power, elegance and complexity that are hallmarks of our classically styled Xtant.

VISIT/TASTING: Xtant vineyards and winemaking facilities are not open to the public.

DISTRIBUTION: Xtant is sold through distribution in fine wine shops and restaurants in select markets nationally.

For More Information Contact: Christine Moll | Christine.Moll@oneillwine.com

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2013 XTANT
RED WINE
Napa Valley

COMPOSITION: 65% Cabernet Sauvignon, 19% **Malbec**, 16% Merlot
ELEVAGE: 38 months in 100% French Oak (1/3 new)
ALCOHOL: 14.9% TA: 0.60 pH: 3.60
CASES: 425 (6 x 750ml)

COLOR: Beautiful dark brick color

NOSE: Black cherry, cassis and black currant. Dark fruit and blossoms. Dark chocolate and mocha dust. Sweet pipe tobacco, cedar with slight leather and complex vanilla oak.

PALATE: Beautiful palate entry, with slight lifted cranberry note. Very long and seductive with the most elegant tannin structure. Still very tight - even better after opened for a few hours.