



2013 CABERNET SAUVIGNON

Awards: Silver Medal in California State Fair & SF Chronicle



Our 2013 Cabernet Sauvignon displays flavors of wild blueberries, blackcurrant, mulberries, blackberries, smoked cedar, leather, and herbs, with a firm and balanced finish. Pairs best with meat, mushrooms and dark sauces.

WINEMAKER'S TASTING NOTES:

"Cabernet Sauvignon is known as the King of Grapes for good reason. Known most famously for being the primary basis of the most expensive wines in the world from the left bank of Bordeaux, this grape and wine is one of the most intense, age-worthy grape types in the world. With tiny, intensely flavorful berries, the vineyards yield incredibly low tonnages around 2 tons/acre. These tiny, dense grapes result in intense flavors extraction during the skin contact of fermentation. This wine came from a 5-acre section of our vineyard that we pick 7 times, each tiny section yielding specific flavor profiles at the peak of ripeness. Once harvested, the grapes are destemmed and left on the skins for 4 weeks, including a cold soak of the whole berries in the presence of natural yeast, an 18 day proper fermentation, and a one week extended maceration, leading to the resulting wine being dark in color and flavor, with bold fine-grained tannins and acidity to match. To match the natural flavors from the grape, we aged the wine on 50% new oak, mostly darker toasts from France and Minnesota, to contribute complexities of coffee, chocolate, roasted meat and vanilla. This wine is intensely complex with a long lingering finish."

---Owner & Winemaker Dr. Grover C. Lee & Winemaker & Viticulturalist Kevin Luther

Varietals

95% Cabernet Sauvignon & 5% Cabernet Franc

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts

Exposure

North-facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 18 day fermentation with punch downs and pumpovers, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

Soil

Loamy sand

Picked (sugar level)

24.0 Brix

Alcohol

13.9%

Acidity

6.4 g/L total acidity & 3.66 pH

Aging

50% new French & Minnesota oak, maple & hickory wood, 50% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

1000 cases