

CALCAREOUS

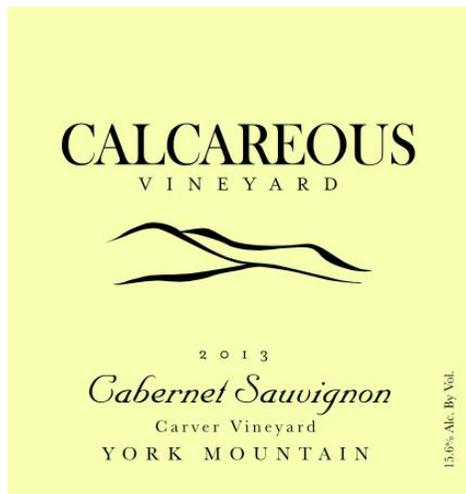
VINEYARD



Cabernet Sauvignon

2013

Carver Vineyard – York Mountain



Tasting Notes

Impenetrable purple hues showcase a fully ripe and extracted Cabernet. A bouquet of currants and boysenberry with an undertone of earthy soil expresses from the glass. Blackberry jam, black cherry and a hint of pepper combine with ample acidity to form the upfront attack. Immense, yet soft tannins fill the mid-palate, supplying even heavier flavors licorice and tar. The new French oak used in ageing shows up adding a subtle caramel richness to an extremely long finish.

Vineyards

Located at the peak of the Santa Lucia Mountains, the York Mountain AVA, perfectly combines the warmth of Paso Robles with a closer proximity to the Pacific Ocean which provides ample cooling to allow for a long ripening process. The Carver Vineyard was planted in 1968, and is one of the area's most renowned sources of Cabernet. These old, cane pruned vines are fully mature and produce astounding fruit.

Winemaking Notes

The fruit was handpicked and cluster sorted before destemming. The fruit was gravity fed, uncrushed, into 2-ton open top stainless fermenters. The cap was punched down 2 times daily. Every other day a full delastage, the removal of all the juice to allow gravity

Blend	95% Cabernet Sauvignon, 5% Cabernet Franc
Harvest	November 8-12
TA	6.23 g/L
Alcohol	15.6%
Cooperage	30% French Orion, 30% French Atlier, 40% Neutral French
Aging	30 Months
Production	820 Cases

pressing of the fruit to gently release more juice, was performed. After 24 days, the juice was pressed off the skins and settled in tank for 2 days to remove excess phenolics from the extended maceration. From here, the wine was allowed to finish malo-lactic fermentation in barrel. It was only racked once, allowing the sur lie aging to develop richness and body over a long 30 months in barrel. Bottled unfinned with only coarse filtration to remove lees at the last possible moment. This wine was made with the idea of maximizing the fruit, tannin and acidity the vineyard is

capable of producing.