

CALCAREOUS

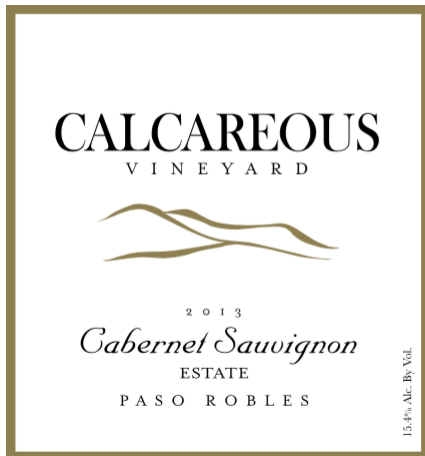
VINEYARD



Cabernet Sauvignon

2013

Calcareous Vineyard – Paso Robles



Tasting Notes

Presents a dark purple hue and emits a heavy bouquet of currants, cocoa and tar from the glass. The Estate Cab displays immense density on the palate, filling the mouth with dark brambleberry fruit, and more earthy notes of rock and mushroom. The extended barrel ageing perfectly integrated round oak tannins into the wine which combine with stunning natural acidity to create a lasting finish

Vineyards

This wine is almost entirely from out Block 2 planting, the highest and largest block in the vineyard. The top of our mountain is less steep, which has allowed for the creation of a slight amount of top soil. This captures a bit more moisture and nutrients than the hill side Rhone plantings, making it a more suitable home for Cabernet and the smaller plantings of Merlot and Cab Franc. The bedrock below is still limestone rich though, and perhaps no other varietal showcases the impressive blend of ripeness and acid as does our Cabernet Sauvignon.

Winemaking Notes

The fruit was handpicked in the vineyard and cluster sorted in the winery before de-stemming. The

Blend	91% Cabernet Sauvignon, 6% Merlot, 3% Cabernet Franc
Harvest	October 12-17
Avg Brix	26.7
pH	3.59
TA	5.9 g/L
Cooperage	20% French Orion, 20% French Atlier, 60% Neutral French
Aging	29 Months
Production	830 Cases

whole berries were moved uncrushed into 4-ton open concrete fermenters. The tanks were pumped over 2 times daily for the first 7 days to create an oxygen rich environment for the yeast. Once ferment was 70% complete, the routine was changed to twice daily punch downs to keep the cap wet. The warm, dry 2013 vintage provided fully mature tannins thus allowing for extremely long maceration time for massive amounts of extraction. After 28 days, the juice was pressed off the skins and rough racked into barrels. The barrels were only racked one time, after completion of malo-lactic fermentation. The wine was aged in a blend of 20% French Orion and 20% French Atlier new oak. The remaining cooperage was neutral used French oak, and was allowed to mature on lees in the cellar for 29 months. The wine was bottled unfinned with only a coarse filtration to remove the rough lees at the last possible moment.