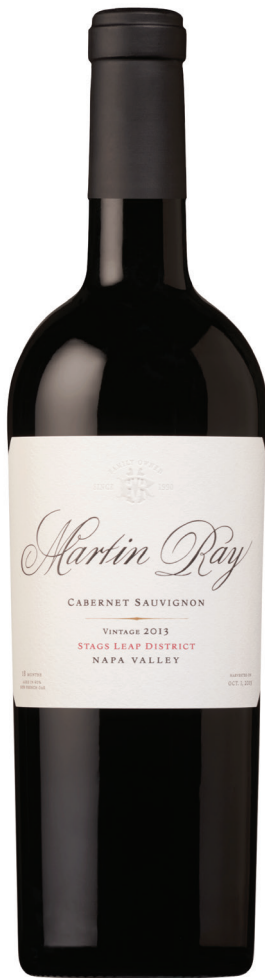


Martin Ray

VINEYARDS & WINERY

RESERVE

2013 STAGS LEAP DISTRICT CABERNET SAUVIGNON



THE VINEYARDS

We sourced our 2013 Stags Leap District Cabernet Sauvignon from a collection of tiny vineyard blocks encompassing several row orientations and slopes, all carefully planted to optimize sun exposure. The soil in the Stags Leap District is composed of ancient volcanic alluvial runoff which produces low yields with great intensity and flavor.

VINTAGE NOTES

The 2013 vintage was a winemaker's dream harvest. A mild spring with little rain and a warm summer with cool nights and no heat spikes created a perfect growing season for the grapes. Fruit quality was stellar across the board with clean, well-developed flavors and fully ripe fruit with good acids. One of the fastest harvests in years with overall tonnage up in most varieties.

WINEMAKING NOTES

All contributing lots are fermented in small 4-6 ton open top fermenters with at least thrice daily pump overs for cap management. After the wine has finished fermentation and gone dry, it is allowed to rest on its skins for up to a month before being drained and pressed via the gentle basket press. Aged for 18 months in 60% new French oak.

TASTING NOTES

Our Stags Leap Cabernet Sauvignon is often defined by its subtlety in contrast to the much more immodest mountain Cabernets, with already matured ripe red cherries, floral violets and aromatic baking spices reminiscent of nutmeg and cloves. As is typical of the Stags Leap District Cabernet, it is always the first out of the gate with an early appreciable mellowing of its tannins and forward presentation of its bright red fruit.

FOOD & WINE PAIRING

Pair with roast leg of lamb with rosemary potatoes.

100% Cabernet Sauvignon
Stags Leap District
Brix at Harvest 26.6°
pH 3.81
Total Acidity 6.0 g/L
Alcohol 14.8%
October 2015 Release