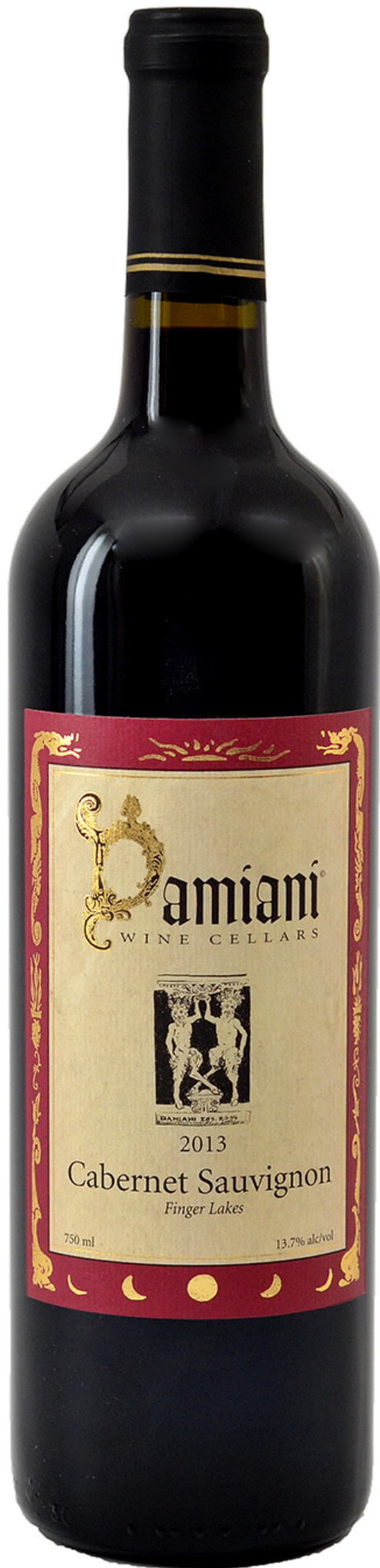


# 2013 CABERNET SAUVIGNON



## VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

## VINEYARD SITES

100% East side of Seneca Lake

## WINEMAKING

Harvest Dates: 10/22/13

Harvest Brix: 23.8°

Total Acidity: 6.0 g/L

pH: 3.74

Alcohol: 13.7%

Cases Produced: 215

Bottling Date: 8/13/14

Unfined

## OAK PROGRAM

Aged for 8 months in 22% 1 year old American barrels.

## TASTING NOTES & FOOD PAIRING

Beautiful aromatics of macerated red fruit with a hint of cardamom and vanilla. On the palate light oak, dense tannins and cocoa combine leading to a long lingering finish. Pair this Cabernet Sauvignon with a cacao rubbed steak, garlic rosemary rack of lamb, and other roasted meats.