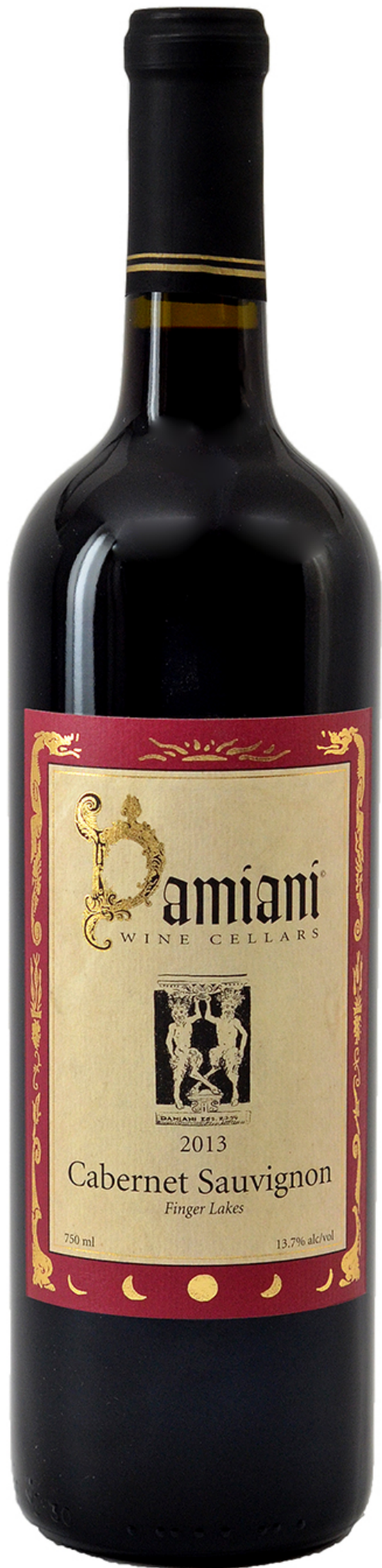


2013 CABERNET SAUVIGNON



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.