

TEXTBOOK



C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

• H I G H L I G H T S •

- Superb, mature sites in the prestigious Oak Knoll, Rutherford and Oakville AVA's highlight the pedigree of this release
- Classic Bordelaise winemaking (handwork in vineyard, hand sorting, new French oak barrels, egg-white fining, unfiltered) partnered with Napa Valley Merlot provides a bold and impeccably balanced result.

• V I N T A G E 2 0 1 3 •

Vintage 2013 followed the excellent 2012 and led to debates as to which vintage was "better". Our sense is they are both very, very high quality; both had abundant sunshine, cool evenings and a dry harvest season. The even weather patterns in late September allowed the Cabernet Sauvignon harvest to occur at a more relaxed pace, which is good for high-quality winemaking. While fermenting, our 2013 Napa Valley Cabernet Sauvignon lots were deeply colored, richly textured and thus showed great promise from the get-go.

• V I N E Y A R D S •

The core of our Napa Valley Cabernet Sauvignon comes from three sites situated within the Oak Knoll, Rutherford and Oakville AVA's. The Oak Knoll Cabernet site exemplifies its provenance with incredible structure and balance. The lot from the Rutherford AVA contributed richness and Cabernet purity. Our Oakville District Merlot site again strutted its stuff, delivering deep color, high-quality grape tannin and aromatics. Collectively, TEXTBOOK 2013 showcases superlative "Napa Valley Cabernet" in a classic, delicious manner.

Regional AVA Composition: 100% Napa Valley (70% Oak Knoll, 20% Rutherford, 10% Oakville District)

Varietal Composition: 90% Cabernet Sauvignon, 10% Merlot

• F E R M E N T A T I O N A N D M A T U R A T I O N •

At harvest, clusters were field sorted then hand-picked, and then hand-sorted, berry-by-berry at an average of 25.5 Brix. Cold soaking for 2 days in open-top temperature-controlled fermenters developed color and flavor (in the absence of alcohol). Fermentation began spontaneously with prevailing yeasts and one daily punchdown kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and twenty-six days on their skins the must was gently pressed into French oak barriques at 5 brix where it completed fermentation. One Oakville District Merlot lot was used, adding really nice mouthfeel and mid-palate. Barrels were 100% French, 30% new, three-year air dried, medium-plus toast and handbent by Cadus and Francois Freres in central France. Fourteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouth-feel.

We believe it is a "textbook" example of this noble variety grown in this outstanding appellation and that it can be enjoyed for several years to come.

pH: 3.72 Alc: 14% TA: 0.57 g/100mL Suggested Retail Price: \$30.00

Jonathan & Susan Pey