

TEXTBOOK



“Stagecoach Vineyard”

C A B E R N E T S A U V I G N O N C O O M B S V I L L E - N A P A V A L L E Y

• H I G H L I G H T S •

- The preeminent mountain site in Napa Valley showcases delicious and pure Cabernet Sauvignon. 141 cases produced.
- Classic Bordelaise winemaking (classic varietals, new French oak, egg-white fining) and pure Cabernet Sauvignon provides a vivid 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 and October allowed the Cabernet Sauvignon harvest to occur at a more relaxed pace, which is good for high-quality winemaking. While fermenting, our 2013 “*Stagecoach Vineyard*” Napa Valley Cabernet Sauvignon was deeply colored, with firm texture and showed great promise from the get-go.

• T H E S T A G E C O A C H V I N E Y A R D •

Towering above Napa Valley at 1,750 feet altitude, *Stagecoach Vineyard* is the largest southern-facing vineyard in Napa Valley. Situated above the fog and thus basked in sunlight, it has a wide variety of soil depths and types. Much of the terrain is characterized by shallow rocky soils that overlook the valley and its verdant hills to the west. Planted across 175 different blocks planted to 19 clones of Cabernet Sauvignon, it is truly a “classic” among Napa Valley viticultural sites. The up-and-coming Coombsville appellation of Napa Valley is renowned for superb, firm and structured Cabernet Sauvignon. Exemplary sustainable farming practices are employed in this “extreme” site. After veraison unevenly ripened bunches were culled which reduced yield to less than 9 pounds per vine (@ 3.25 tons/acre).

Regional Composition: 100% Coombsville District Appellation

Varietal Composition: 100% Cabernet Sauvignon

• 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 •

This 2.5 ton lot was hand-harvested at an average of 26.1 Brix, twice hand-sorted and then cold soaked for four days in an open-top, temperature-controlled fermenter. Two daily punchdowns during fermentation kept the caps immersed and extracted superb color, flavor and structure. After twenty-eight days on their skins the must was gently pressed into French oak barriques where it completed ML fermentation over the winter. Press fractions were not used. Barrels were of the highest quality; 100% French, 50% new, three-year air-dried, medium-toast with toasted heads and handcrafted by Boutes and Francois Frères. Twenty months maturation in barrel with two rackings and three eggwhites integrated flavors and developed its highly distinctive mouth-feel. Six barrels (141 cases) were bottled in Summer 2015. **TEXTBOOK** 2013 “*Stagecoach Vineyard*” was crafted to be a delicious Cabernet Sauvignon – ready to enjoy in the medium-term, with the knowledge that its concentration and precision will carry it for the long haul. We believe it is a “textbook” example of this noble variety grown in this outstanding site and can be enjoyed over the next five years or more.

Total Production: 6 barrels (141 cases) Price/Bottle: \$65

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