



Appellation: Paso Robles Alcohol: 13.8% Brix: 24.4 pH: 3.77 Total Acidity: 5.8 g/L

# 2013 RESERVE CABERNET SAUVIGNON

#### VINEYARDS

Grown on the western edge of the Paso Robles AVA, these grapes experience a unique microclimate of very warm days countered by cool nights and mornings courtesy of the marine influence that penetrates through the Templeton Gap. Temperature fluctuations of as much as 50° F stress the grapes to produce concentrated, bold aromas and flavors.

#### 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. It was one of the fastest harvests in years with overall tonnage up in most varieties.

## WINEMAKING

Picked overnight to avoid the heat of the day, and delivered to us in the early morning hours, the grapes are destemmed to small closed-top fermenters, cold-soaked for three days to maximize flavor and tannin extraction, then each tank is inoculated with a different Bordeaux yeast, each intended to exemplify a particular facet of this region's unique characteristics. The wine is allowed to sit on its skins for up to 10-14 days following fermentation to further soften the tannins and develop the flavor and body before being pressed and racked to 50% new French and American oak for 18 months of aging.

### TASTING

A great example of what is helping define the Paso Robles region, this wine has a complex bouquet of boysenberry jam, spicy cherry cola, cinnamon, aromatic almond blossom and smoky mesquite. The fruit and spice dominated palate is sure to appeal to Cabernet drinkers, red wine fans, and anyone with an affinity for the wines of the Paso Robles region. Medium-bodied, with ample structure and a satiating butterscotch finish.

CSPC: #780363

