

# The Vineyard House Winery

Varietal: Cabernet Sauvignon

Vintage: 2013

Region/AVA: Napa Valley/Oakville

State Of Origin: CA

ABV: 14.5%

Bottle Size: 750ml

Bottles Per Case: 3

Closure Type: Cork

## WINE STORY:

2013 The Vineyard House Cabernet Sauvignon Halter Valley Oakville, Napa Valley Vineyard: - Owner: Jeremy Nickel - Clonal o Cabernet Sauvignon: 7 and 337 o Cabernet Franc: 1 - Rootstock: o Cabernet Sauvignon: 101-14 and 3309C o Cabernet Fran: 101-4 - Soils: Rocky Loam - Exposure: Eastern Exposure - Yield: 2.75 tons/acre Growing Season: 2013 was an extraordinary vintage. Rains in the winter of 2012/2013 primed the vineyards for an excellent growing season. The weather was warm and consistent through out bud break, which lead to an abundance of fruit and vigor in the vines. Harvest was earlier than usual but ideal growing conditions allowed for optimal ripening. - Harvest: October 23, 2013 - Harvest Brix: 25.5 ° Winemaking: - Hand harvested at early dawn - Hand sorted - Press Method: Free Run - Fermentation started with indigenous yeast and finished with the addition of Saccharomyce Bayanus in closed stainless steel tanks. - 3 day cold soak - Aged for 24 months in French Oak barrels, 50% new oak. - Cooper: Demptos - Varietal Composition: 91% Cabernet Sauvignon, 6% Cabernet Franc and 3% Petit Verdot - RS: .17, pH: 3.63, TA: .62 - Bottled in February 2016 Notes: The 2013 The Vineyard House Cabernet Sauvignon is full of juicy ripe blueberries, cherries and strawberries. Notes of caramel, tobacco and cassis round off the nose. The palate is full and elegant with soft tannins and a balanced finish that lasts for minutes.

## SCORES AND ACCOLADES:

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