

Carménère

2013

Vintage:	Fourth
Composition:	95% Carménère, 5% Cabernet Sauvignon
Clone:	CA Clone 2, CS clone 337
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	12 and 18
Yield:	3.0 tons per acre
Average Vine Age:	10 years
Grape Varieties:	CA, CS
Rootstock:	3309, 101-14
Vintage Summary:	<p>The 2013 growing season started like the 2012, with an early bud break. As in the previous year, Ideal conditions during bloom allowed for an almost perfect set. Outside of a heat spike in late June, the temperate conditions continued through veraison in July and August. As with 2012 there were very uniform clusters but the canopies were more balanced in 2013.</p> <p>The harvest season started off early, with ideal moderate temperature that shrugged off two brief September rains.</p> <p>The wonderful set and more balanced canopy gave a more “normal” yield during harvest. The berry sizes were smaller and clusters were average. With the ability to pick when we wanted, the resulting phenological ripeness produced excellent quality grapes.</p>
Harvest Date:	Multiple
Fermentation:	100% New French Oak
Yeast:	Caldwell Native Yeast
ML:	Natural
Wood Origin:	Center of France
Ageing:	French Oak
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	14.5%
Bottled on:	March 30, 2014
Winemaker:	Marbue Marke
Winemaker's Tasting Notes:	An elegant nose of black cherry, black olive, sage, leather, forest floor, and tomato leaf. A fresh herbal attack leads to a rich mouth of red currant, cherry stone, mineral, sasparilla, and white pepper. Soft tannins give way to a sweet vanilla, raspberry finish.
Cellaring:	1 – 5 years
Production:	72 cases
Price:	\$95 / 750ml

