

2013 CALDWELL GOLD

ESTATE GROWN

Vintage:	Ninth
Composition:	100% Cabernet Sauvignon
Clone:	337, 338, 191, 169 and 341
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	18 & 16
Yield:	2.8 tons per acre
Average Vine Age:	17 years
Grape varieties:	CS
Rootstock:	3309, 101-14, R.G., 161-49
Harvest Date:	October 2 – October 18, 2013
Fermentation:	100% New French Oak 59gal Barrels
Yeast:	Native Yeast
ML:	Native Bacteria
Wood Origin:	Center of France, Jupilles, Troncais
Ageing:	French Oak
New Oak Barrels:	100%
Fining:	No Fining
Filtering:	No Filtration
Alcohol:	15.6%
Bottled on:	April 21, 2015

Vintage Summary: 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. The harvest season started off early, with ideal moderate temperature that shrugged off two brief September rains. 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.

Winemaker's Tasting Notes: Cab is king here in California and this is the example that shows why – filled with equal parts swagger, charisma and fortitude – that loudly expounds upon why. Impeccably crafted, it's still tightly wound, like a seasoned actress playing hard to get. Slowly you get a sense of what's underneath, and then, before you know it, you're in deep. Inviting, intriguing, big, bright and balanced. Patience is justly and lovingly rewarded for this rock star of a Cab. If you're drinking it before the end of 2015, decant it and wait for it to let you in.

Cellaring:	1-8 years (after bottling)
Production:	~200 cases
Price:	\$195 / 750ml