

2013 CALDWELL PLATINUM

ESTATE GROWN

Vintage:	Fourth
Composition:	51% Cabernet Franc, 32% Carménère, 14% Cabernet Sauvignon, 3% Merlot
Clone:	Various
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	12, 15, 17, and 18
Yield:	3.0 tons per acre
Average Vine Age:	12 years
Grape varieties:	CF, CA, CS, ME
Rootstock:	Various
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.
Harvest Date:	Various
Fermentation:	100% New French Oak
Yeast:	Caldwell Native Yeast
ML:	Native Bacteria
Wood Origin:	Center of France, Jupilles, Tronçais
Ageing:	French Oak
New Oak Barrels:	100%
Fining:	No Fining
Filtering:	No Filtration
Alcohol:	15.0%
Bottled on:	April 21, 2015
Winemaker's Tasting Notes:	A vibrant nose of raspberry, cherry, red currant, violets, mineral, graphite, and red licorice. A black cherry attack leads into a juicy mouth of blackberry, plum, cranberry, tarragon, and dark chocolate. Elegant fine tannins melt into a long, delicious pomegranate finish.
Cellaring:	1 – 5 years (after bottling)
Production:	72 cases
Price:	\$275 / 750ml, \$520 / 1.5L (pictured)

