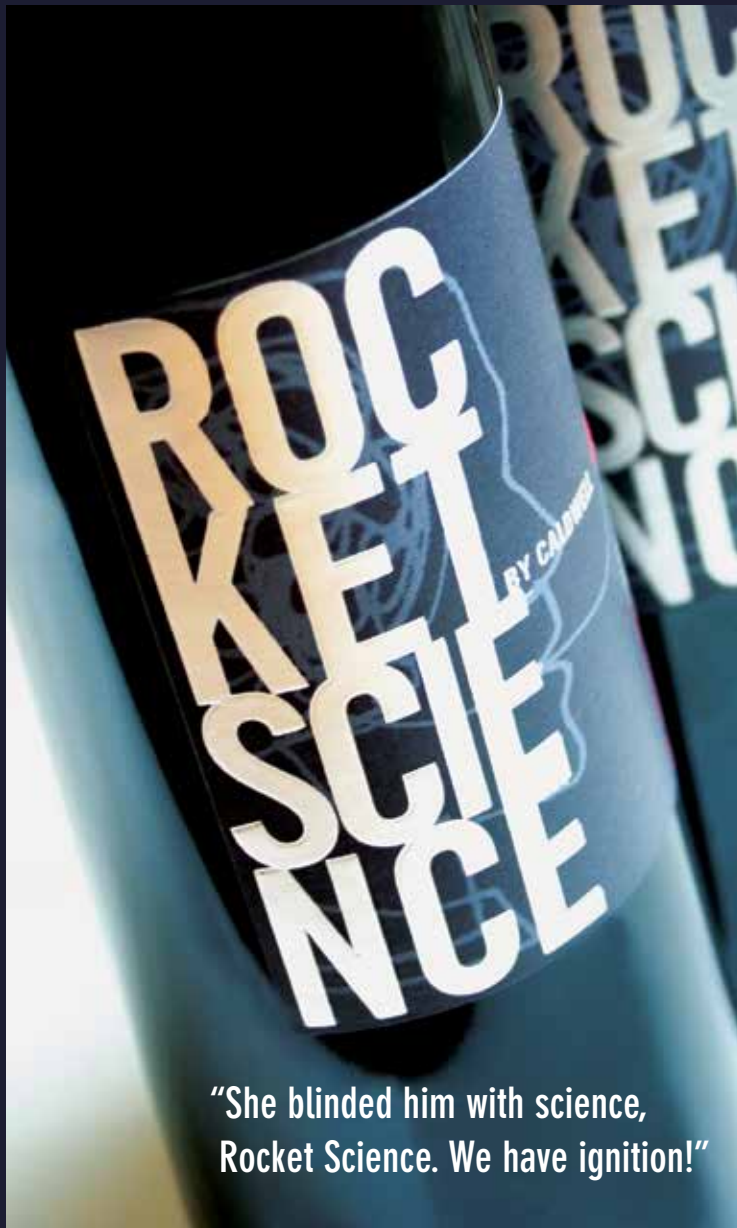


2013 ROCKET SCIENCE BY CALDWELL

Napa Valley Proprietary Red Estate Grown



**"She blinded him with science,
Rocket Science. We have ignition!"**

Vintage: Twelfth
Composition: 53% Syrah, 16% Tannat, 11% Cabernet Sauvignon, 10% Petite Verdot, 6% Malbec, 2% Cabernet Franc, 1% Carménère, 1% Merlot
Clone: Various
Rootstock: Various
Appellation: Napa Valley, Coombsville District
Vineyard: Caldwell Vineyard Estate
Block: Blks Kreuzer Canyon, 1, 8, 9, 11, 12, 15, 16, 17, and 18
Yield: 3.0 tons per acre
Average Vine Age: 12 years
Grape varieties: SY, TA, CS, PV, MA, CF, CA, ME

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: Multiple
Fermentation: Traditional Tank Fermentation
Yeast: Caldwell Native Yeast, D80
ML: Vinoflora Oenos
Wood Origin: Center of France, Jupilles, Troncais, Nevers
Ageing: 100% French Oak for 20months
New Oak Barrels: 60%
Fining: None
Filtering: Filtered
Alcohol: 14.9%
Bottled on: June 1, 2015

Winemaker's Tasting Notes: An intense nose of black cherry, red raspberry, pomegranate, gardenia, tobacco, fresh coffee bean and roasted marshmallows.

A marionberry attack leads to a juicy mouth of plum, blueberry, bing cherry, black olive and dark chocolate truffle. Meltable tannins give way to a long zesty red currant finish.

Cellaring: 1 – 6 years
Production: 395 cases
Price: \$65 / 750 ml

38° 17' N. Lat
122° 14' W. Long.

