

2013 CALDWELL SILVER

ESTATE GROWN

Vintage:	Fourteenth
Composition:	43% Cabernet Sauvignon, 35% Cabernet Franc, 11% Merlot 10% Carménère, 2% Petit Verdot
Clone:	CS-169, 337, 338, 191, CF-332, ME-181, CA - 2, PV-400
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	15, 16, 17 and 18
Yield:	3.2 tons per acre
Average Vine Age:	17 years
Grape varieties:	CS, CF, ME, CA, PV
Rootstock:	3309, 101-14, 5BB, 5C
Harvest Date:	Various
Fermentation:	100% New French Oak
Yeast:	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:	15.5%
Bottled on:	April 21, 2015
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 verasion 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>
Winemaker's Tasting Notes:	<p>Equal parts wild animal and upper class hedonist, our flagship wine is our favorite beast of burden. Sweet, dark fruits piled high on a nutella laden crepe. The sweetness is harmonized by pretty acid and pleasantly bitter tannins. Accessible but complex and mysterious, you can pack your bag for a long weekend with nothing but lingerie and this.</p>
Cellaring:	1 – 7 years (after bottling)
Production:	200 cases
Price:	\$175 / 750ml