

the path



2013 CABERNET SAUVIGNON

WINEMAKING NOTES

Our 2013 Cabernet Sauvignon offers aromas of blackberry, black currant and French roast coffee along with subtle herbal and cedar notes. Luscious flavors of dark chocolate, cherry pie filling, dried cranberry and brown sugar are accentuated by toasted vanilla on the finish from French and American oak aging. This full-bodied wine holds up well to bold dishes such as marinated ribeye steak, a juicy hamburger or porcini and blue cheese ravioli.

APPELLATION

In crafting our 2013 Cabernet Sauvignon, our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine, which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs) that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Sauvignon Blanc.

VINTAGE

Vintners and growers around the state of California are heralding the excellent quality of the 2013 vintage, nearly identical to the previous year's growing season. Many experienced healthy winter rains, limited amount of night frosts in the spring and few significant heat spikes in the summer – truly ideal conditions leading up to harvest. The long and sunny summer rewarded growers with extended hang time needed for flawless grape maturity. Winemakers across the board noted that fruit showed great balance and acidity, improved color intensity, good tannin structure and most importantly, rich and complex flavor profiles.

BLEND 80% Cabernet Sauvignon
12% Cabernet Franc
7% Merlot
1% Barbera

APPELLATION	California	ALCOHOL	13.5%
VINTAGE	2013	PH	3.6
OAK AGING	10 months	TA	5.5 g/L
OAK SOURCING	50% French Oak, 50% American 80% New, 20% Seasoned	UPC	8 33302 00511 0