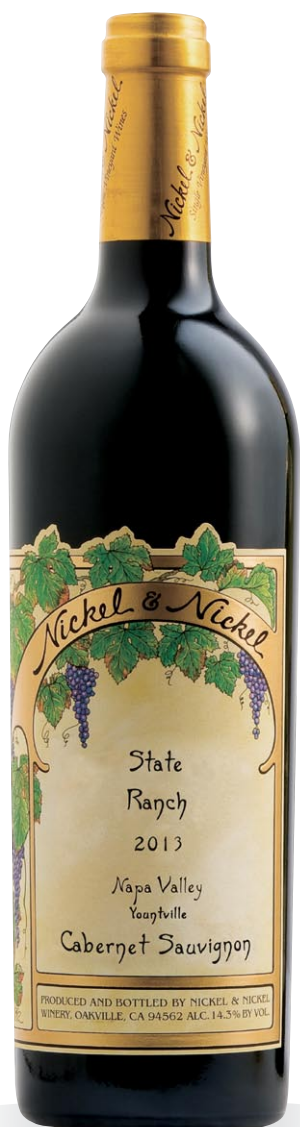




2013 STATE RANCH

Cabernet Sauvignon, Yountville, Napa Valley



VINEYARD DESCRIPTION

State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 11 acres of the vineyard.

HARVEST NOTES

Similar to 2012, warm days and cool, foggy nights prevailed, offering the perfect conditions for fruit and tannin maturity. The season began about 10 days ahead of last year with a normal crop load. This vineyard is not overly vigorous, so minor leaf pulling around the clusters was all that was required for adequate exposure. Because Yountville is cooler than our northern appellations, this fruit was allowed to hang on the vine until mid-October for full, ripe expressions of flavor and tannin.

SENSORY EVALUATION

The 2013 vintage was truly unique, producing wines that are exceedingly dark in color, rich in flavor and generously coating. The 2013 State Ranch Cabernet Sauvignon has a beautiful bouquet of dark fruits, violet, stone and toast. Generous plum and blueberry fruits, spice, mineral and espresso combine with a texture of mouthfilling complexity. This wine possess power and depth, with rich tannins that carry the fruit into a lengthy finish; this wine never seems to end.

APPELLATION

Yountville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(50% new, 50% once-used)

RELEASE DATE

September 2016

HARVEST DATES

October 9 - 12, 2013

SKIN CONTACT

10 - 12 days

TIME

18 months

FIRST VINTAGE

2006