



2013 BRANDING IRON VINEYARD

Cabernet Sauvignon, Oakville, Napa Valley



VINEYARD DESCRIPTION

Named for the branding iron owned by the proprietor, the eight-and-a-half acre Branding Iron Vineyard lies in western Oakville, close to the base of the Mayacamas Mountains. The vineyard is comprised of well-drained clay loam and the vines are vertically trellised to maximize sunlight and open the canopy. The area's warm climate and sun exposure in both the morning and afternoon are perfect for slowly ripening the fruit, which often benefits from a long hang time.

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 and the vines looked well balanced going into the summer. The vineyard only needed a small crop adjustment in August, then warm summer temperatures ripened the fruit. The younger block developed flavors early, so we harvested in early October, allowing the older block to hang another 10 days for tannin development.

SENSORY EVALUATION

The 2013 Branding Iron Vineyard Cabernet Sauvignon offers mixed berry aromas accented by an element of char. On the palate, juicy raspberry and blackberry flavors mingle with green olive, rhubarb and toasted oak. Moderate tannins, enhanced by the ripe fruit of this lively wine, inspire sip after sip.

APPELLATION

Oakville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(47% new, 53% once-used)

RELEASE DATE

September 2016

HARVEST DATES

October 1 - 11, 2013

SKIN CONTACT

11 - 14 days

TIME

17 months

FIRST VINTAGE

2000