



2013 SORI BRICCO VINEYARD

Cabernet Sauvignon, Diamond Mountain District, Napa Valley



VINEYARD DESCRIPTION

High in the hills of Diamond Mountain, Sori Bricco spans a wide range of hillsides with different sun exposures resulting in separate harvest dates across the ranch. The soil is composed of a sandy, gravelly loam and the vines tend to be very small as they struggle against the slopes. The climate is very warm in the early spring and these vines are among the first to bud each year. The warm summer months produce nice, juicy flavors, while the cooler nights offer long hang time to gain tannin maturity each season. Nickel & Nickel produces wine from about six acres of this 25-acre vineyard.

HARVEST NOTES

Similar to 2012, warm days and cool, foggy nights prevailed, offering the perfect conditions for fruit and tannin maturity. The season in general began about 10 days ahead of last year and the crop load was still very small this year. These vines are open and the clusters are loose, so minimal pruning is required to promote ripening. The warmer climate of Diamond Mountain ripened the fruit quickly, however we let the fruit hang on the vine much longer to ensure tannin maturity. We now have only two blocks, which were harvested within six days of each other.

SENSORY EVALUATION

The 2013 Sori Bricco Vineyard Cabernet Sauvignon is perfumed with rose petals and candied fruits. Cherry, currant and wet stone flavors dance on the palate with hints of vanilla and spicy oak. A balanced acidity makes this wine juicy, and the firm, full texture – hallmarks of this hillside location – carries the fruit flavors into a long, supple finish.

APPELLATION

Diamond Mountain District,
Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

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

RELEASE DATE

September 2016

HARVEST DATES

September 30 - October 5, 2013

SKIN CONTACT

10 - 11 days

TIME

17 months

FIRST VINTAGE

2011