



2013 CABERNET SAUVIGNON

The Cornell Vineyards estate in the Mayacamas Range just west of the Spring Mountain District is a microcosm of almost absurd geological diversity. Derived from ancient sea beds and volcanoes, the colorful soils are comprised of volcanic rock, sandstone, shale, cobblestone and loamy clay. This diversity and the rolling terrain led to the identification of 20 distinct blocks, each bearing a different combination of variety, clone and rootstock. For optimal blending potential, all five classic red Bordeaux varieties are present.

In 2013, low reserves of soil moisture limited vine growth and contributed to the very small berries associated with wines of exceptional concentration. Continued warm, dry summer weather led to harvest a few weeks earlier than normal, as well as an unusually high level of confidence in the strength of the vintage even before fermentations were complete.

The Cornell Vineyards 2013 Cabernet Sauvignon is classically built, balancing power with impeccable finesse. Deeply saturated and nearly impenetrable in the glass, aromas of black cherries and blackberries are complemented with nuances of black tea, rosehip and camphor. Tangy flavors of pomegranate and citrus zest accentuate the vibrant acidity, while notes of wet slate and scorched earth contribute to a strong sense of minerality. The vines' surroundings come through with forest floor, bay laurel, wild sage, licorice and chapparal. The tannins, while bountiful, are refined and beautifully balanced. The great intensity, purity and proportion of this wine suggest that it will age well for at least several decades.

93% Cabernet Sauvignon, 7% Petit Verdot
Elevage: 23 months in 70% new French barrels
Cases Produced: 525

Harvest Dates: September 17 – October 4
Bottling Date: August 28, 2015
Release Date: September 15, 2016

