



2013 Oakville Cabernet Sauvignon

All of the dials are taken up a notch with the 2013 vintage, making for a bolder red wine experience. Slightly “retro” in style, our ’13 has the tannic backbone and acid that has slipped away in an era of Cabernet masquerading as Zinfandel. Classic Oakville notes of black currant, cedar, ripe cherry and clove spice aromas are mirrored with flavors of equal intensity on the palate. This is the first vintage in which the fruit hails from the prestigious, 100-point Fortuna Vineyard in Oakville. A must try wine from a vintage that will age well in your cellar for 15-20 years.



Appellation: Oakville

Varietals: Cabernet Sauvignon

Production: Custom coopered in Calistoga

Aging: Cellared 20 months,
2/3 new cooperage

pH: 3.7

TA: 6.0 g/L

Alcohol: 14.5% by vol.