

# 2013

# **CABERNET SAUVIGNON**

Bootjack Ranch & Heart Hill Vineyard, Paso Robles

## **WINEMAKER**

Patrick Muran

#### **CLONE**

4, 337, 33, 15, 169

#### **ROOTSTOCK**

5BB, 110R, 101-14, 1103P

#### **HARVEST DATES**

September 15th - October 15th

#### **AVERAGE YIELD**

1.8 tons/acre

#### **AVERAGE BRIX**

26.0°

#### pH / TA

3.6/6.4 g/L

# **ALCOHOL**

14.3%

## **BLEND**

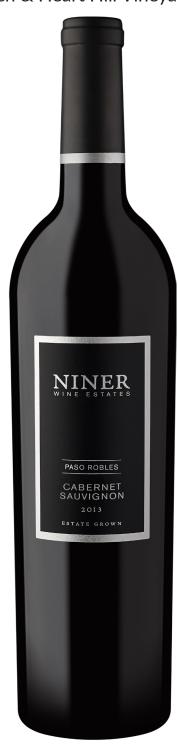
95% Cabernet Sauvignon 5% Petit Verdot

### **COOPERAGE**

30% new French oak

#### **BARREL AGING**

20 months



#### **VINEYARD**

The majority of grapes for this wine were grown at Bootjack Ranch. Sprawled out on the eastern side of Paso Robles, Bootjack Ranch has two distinct soil profiles: expansive flats of calcareous soils (ancient crustacean remains) and rolling hills of sandy loam. The flat sections have high lime content, while the hillsides are well-draining. 2013 was the driest year ever recorded. Early and often irrigation sets were necessary to carry us through the 2013 vintage, and dry soil profiles meant early bud break, bloom and harvest. Milder temperatures coupled with the maturing of our young blocks lead to much more complexity in our wines across the board.

## **WINEMAKING**

The grapes were hand-picked at night and delivered to our LEED-certified winery. Upon arrival the fruit was whole cluster-sorted, destemmed and sorted a second time to ensure only the best grapes made it into tank. To preserve the unique qualities that developed in the vineyard we kept the fermentation temperatures low. We left the juice in contact with the skins for several days after primary fermentation ended in order to develop the tannins and add structure to the wine.