

# NINER

WINE ESTATES

## 2013 FOG CATCHER

ESTATE GROWN

**WINEMAKER**  
Patrick Muran

**CLONES**  
337, 327, 400, 595, 8, 1

**ROOT STOCK**  
101-14, 1103P

**HARVEST DATES**  
September 14 - October 8

**AVERAGE YIELDS**  
3.1 tons/acre

**AVERAGE BRIX**  
25.8°

**pH / TA**  
3.5/ 6.5 g/L

**ALCOHOL**  
14.9%

**VINEYARD BLEND**  
92% Heart Hill Vineyard  
8% Bootjack Ranch

**VARIETAL BLEND**  
42% Cabernet Sauvignon,  
29% Malbec, 24% Petit Verdot,  
5% Cabernet Franc

**COOPERAGE**  
French Oak  
75% New

**BARREL AGING**  
28 months

**CASES PRODUCED**  
450

**AGING RECOMMENDATION**  
Peak Maturity - Drink Now  
Fall 2020



### SITE

The majority of the grapes for this wine were grown at Heart Hill Vineyard, named for the naturally occurring grove of oak trees in the shape of a heart facing 46 West. The vineyard is composed almost entirely of south-facing, hillside plantings on steep rocky slopes of primarily siliceous shale. The four varieties in this wine are all grown on the face of Heart Hill, and part of our original plantings at this site.

### IN THE VINEYARD

While 2013 was the driest year ever recorded, the combination of well timed spring rains (just as the root systems were developing) and mild but consistently warm temperatures throughout the growing season led to a spectacular vintage. In addition, the maturing of our original plantings lead to much more complexity in our wines across the board.

### IN THE WINERY

Our winemaking team begins by selecting the best fruit from the six different Bordeaux varieties we farm. From there each varietal was fermented and barrel aged separately. After 14 months a combination of Cabernet, Malbec and Petit Verdot barrels were identified as the best of the vintage. We then composed the blend and returned it to barrel for another 14 months to achieve a level of cohesion and melding of flavors that isn't possible from simple post aging blending.