2013 Cabernet Sauvignon Vine Hill Ranch
Napa Valley

Vineyards
The fruit for this highly distinctive cabernet sauvignon comes from three special blocks of vines and two distinctive cabernet sauvignon clones (4 & 337) grown in the renowned Vine Hill Ranch in Napa Valley’s western benchlands near Oakville. We have purchased these grapes since 1981, and they have consistently produced singular, long-lived wines. Hand-harvested at night to ensure the fruit’s freshness and varietal purity, each of the three lots is separately fermented and barrel-aged. After assessing the distinctive personality of each wine, we blend the three to create a uniquely complex and intense cabernet sauvignon that speaks eloquently of its terroir.

Vintage 2013
In 2013, a warm, dry spring initiated early bud-break, ensured trouble-free vine flowering and grape set, and led to a consistently mild summer that fostered slow, even ripening and characteristically concentrated flavors in our Vine Hill cabernet grapes. The fruit was night- and hand-harvested, for freshness and varietal intensity, between October 1st and October 3rd.

Winemaking
The distinctive attributes of our Vine Hill Cabernet Sauvignon owe to its location and mature vines. To maximize its singular character, Cakebread Cellars winemaker Julianne Laks employs traditional artisan winemaking techniques. After the grapes are crushed, the must (unfermented juice and skins) from each of the three vineyard lots is cold-soaked for 48 hours to enhance the extraction of color, aromas, flavors and fine tannins prior to initiating fermentation with a cultured French yeast strain. Once fermentation completes, the wines enjoy an extended maceration on their skins to fully extract color and flavor and soften tannins. Our 2013 Vine Hill Cabernet Sauvignon spent 21 months in French oak barrels, 57% new, before bottling on August 5th, 2015.

Tasting Notes
Characteristically dense, brooding and complex aromas of ripe blackberry, dark plum, cassis, licorice, violets and graphite pave the way for intense, powerful and amazingly concentrated boysenberry, blackberry, black plum and blackcurrant flavors, which take on intriguing spice, earth and mineral tones on the extremely long-lasting finish. Tightly structured, with firm, but well-integrated tannins and incredible depths of layered fruit, our 2013 Vine Hill Cabernet Sauvignon, like its 31 predecessors, will evolve beautifully over a decade or more of aging.

Grape varieties: 100% Cabernet Sauvignon
Vineyards: 100% Vine Hill Ranch, Oakville
Harvest dates: October 1st – 3rd, 2013
Fermentation: 100% in stainless steel
Barrel aging: 21 months in French oak, 57% new

Alcohol: 15.1%
Total acidity: 0.63 g/100 ml
pH: 3.55
Bottled: August 5th, 2015
Winemaker: Julianne Laks