

2013 CABERNET SAUVIGNON OSO VINEYARD | NAPA VALLEY

Grape Varieties

93% Cabernet Sauvignon, 7% Petit Verdot

Vineyard

The grapes for our Emblem 2013 Oso Vineyard Cabernet Sauvignon were harvested from our family's Oso Vineyard. Planted on slopes rising up from Swartz Creek, it is nestled between Sugarloaf and Howell Mountains in Napa Valley, where the historic Oat Hill Mine Road begins its ascent over the mountain toward Calistoga. There, the vines grow on beautiful, stone-lined terraces, out of a rocky, porous soil at an elevation of 1,250 feet. The high drainage stresses the vines, leading to high flavor concentration. The fruit remains fresh and vibrant throughout the growing season due to mild temperatures – warmer evenings and cooler days than on the valley floor – and afternoon breezes that blow straight down the vineyard rows. From the soil and elevation, this mountain fruit extracts intense varietal characteristics, a firm structure, and excellent aging potential.

Vintage Notes

A nearly perfect Napa Valley growing season and harvest provided an abundance of quality grapes in 2013. From spring bud break, through flowering, fruit set, and ripening, conditions were ideal. A consistent stretch of warm summer weather, without large heat spikes and with plenty of cool and foggy nights, ripened grapes to perfection.

Winemaking

After the grapes were hand-harvested, de-stemmed and crushed, the fermenting juice went through a combination of gentle punch-downs and cap submersions and aerative pump-overs with rack and returns in order to keep tannins supple and approachable while maximizing the depth of fruit extraction throughout an extended maceration of 21 to 28 days. The wine was transferred into French oak barrels (77% new) for malolactic fermentation and 20 months of aging, followed by 6 months aging in bottle.

Tasting notes

Intoxicating aromas of blackberry crisp and blackberry flowers with flavors of ripe blackberry, tart blueberry, followed by rich ripe supple silky tannin...all in all a big mouthful of dark velvet.

6.7 g/l total acidity; 3.65 pH;

ABV: 15.3%

SRP: \$60.00

Production: 499 Cases

