

NOBLE VINES

— COLLECTION —

337[®]

2013 CABERNET SAUVIGNON

For centuries, vintners have singled out individual vines that produce exceptional grapes. A select few have stood the test of time and have been granted numbers to distinguish them. Noble Vines.

BEHIND THE NUMBERS

Vines perform at their best when they are put to work in the type of soil and climate from which they develop. Cabernet Sauvignon vine stock 337 originated in Bordeaux, France, and flourishes in the similar soils and climate of our vineyards in Lodi, beginning with our home vineyard, Clay Station. 337 Cabernet Sauvignon berries are noticeably smaller than average, resulting in small yields, high skin-to-juice ratio, and deep, concentrated flavors. This allows us to blend in other Cabernet Sauvignon selections with bright flavors and silky texture to the final blend, for boldness and balance.

Our Clay Station Vineyard is composed of deep, pebbly clay soils, on a unique site at the top of the most elevated knoll of Lodi, catching the cool afternoon breezes from San Francisco Bay. This vineyard produces grapes of such quality that, before Noble Vines, it supplied Cabernet Sauvignon for prestigious wines selling at three times the price.

WINEMAKING

Harvesting Cabernet Sauvignon is usually a waiting game between ripeness and fall weather. But because 337 ripens early, we have the opportunity to pick when we want to. It's a partnership with the grapes, rather than impatiently asking them, 'Are you ready yet?' Our winemaker, James Ewart, likes to ferment 337 a bit warmer than other reds, thereby hastening the process and allowing James to control extraction. "With Cab, it's easier to go faster and apply the brakes than go slow and try to give it the gas," he says. We give the wine added complexity by blending lots from additional Cabernet Sauvignon vine selections, making for very tasty, classic, Cabernet. — Charlie Hossom, *Vine Grower, Noble Vines*

TASTING NOTES

337 Cabernet Sauvignon exudes vibrant aromas of black cherry, ripe currant, fresh herbs and lightly roasted coffee. Smooth tannins and balanced acidity support core flavors of blackberry, black cherry and chocolate, intertwined with spicy black pepper accents on the finish. This wine can be enjoyed on its own or with herb-roasted pork loin, baked chicken or barbecued steak and sautéed mushrooms.

TECHNICAL DATA

Appellation **Lodi, California**

Alcohol **14.5%**

Total Acid **0.59 g/100ml**

Final pH **3.57**



ACCOLADES

90 POINTS. BEST BUY. *Wine Enthusiast*
6.2016 - VINTAGE 2013

FOUR STARS. *Restaurant Wine*
9.1.14 - VINTAGE 2012

92 POINTS. 2016 LA International Wine Competition
VINTAGE 2013



Vine Stock 337

Vine Origin
Bordeaux, France

Home Vineyard
Clay Station Vineyard