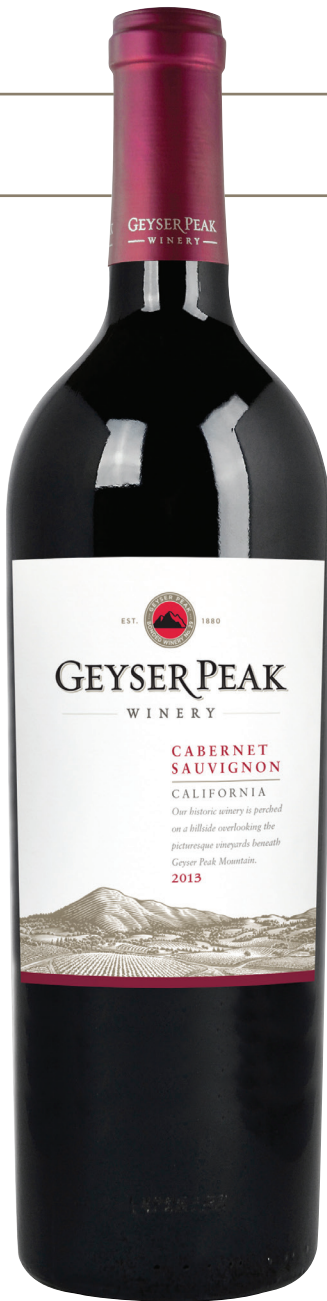




GEYSER PEAK

WINERY



2013 CABERNET SAUVIGNON CALIFORNIA

GROWING SEASON

2013 was a year of great flavor development and concentration in California. In our northernmost growing region of Mendocino County the harvest came somewhat early and tannins were soft and pliable while further south in Sonoma County we extracted more structural 'framework' tannins that bring a bigger mouthfeel to the wine. Abundant sunshine and minimal weather events during the season made for a crop that matured steadily and evenly allowing us to optimize our time working with each blend component.

VINEYARD DESCRIPTION

Our vineyards cover a range of soil types and geographies providing us with multiple blending components and options. As Cabernet Sauvignon thrives in a wide variety of climates we source from sites that bring dimension to our final blend. The berries are small and firm with thick skins that are a deep purple/blue color and the grapes are firm and 'pop' when bitten.

TASTING

COLOR Deep ruby red
NOSE Grenadine, cherry, framboisé, chocolate mint, cinnamon bark
PALATE Blackberry/pomegranate fruit and savory dried herb notes of tarragon and coriander

FOOD PAIRINGS

Baked rigatoni with sausage and mushrooms, Texas beef brisket chili, tomato and fennel stuffing and BBQ pork.

COMMENTS

Much lore surrounds the history of the Cabernet Sauvignon grape and its popularity serves to only make it more mysterious and compelling. Its name is widely thought to stem from the French word 'sauvage' meaning 'wild' and whether accurate or not this purported origin seems apt for a grape that can be successfully grown in almost any climate. Adding to its allure is the varietal's affinity for oak aging and the development of bottle bouquet both of which give the wine a long cellar life and complexity. Cabernet produces wines of great length and texture with rich fruit and underlying spice making it a fabulous partner to many cuisines.

Ordine

ONDINE CHATTAN, WINEMAKER

TECHNICAL NOTES

BOTTLING INFORMATION		ANALYSIS	
APPELLATION California	CASES PRODUCED 53,565	PH 3.67	
GRAPE VARIETY Cabernet Sauvignon	BOTTLING August 2014	T.A. 5.74 g/L	
STORAGE/TYPE Aged in a blend of oak and stainless steel for 10 months	RELEASED January 2015	R.S. 0.02%	
	ALCOHOL 13.5%		