



**Michael James**

## **2013 Beatty Ranch Howell Mountain Cabernet Sauvignon**

### **2013 Vintage Summary**

The 2013 vintage will go down in history as one of Napa Valley's finest. Budbreak arrived early with a warm and dry spring which made for uniform growth in the vineyard. There were no significant heat spikes as we enjoyed near perfect weather of warm days and cool nights. The ideal spring conditions made for optimal fruit set and consistent temperatures made for an ideal growing season. California's drought eliminated the potential threats of a late season rain. The lack of water made for small berries which provided a concentration and depth to the flavor of the fruit which makes 2013 so special.

We look forward to more rain as California struggles with drought but we'll take this special vintage as consolation.

### **Winemaking**

Hand picked with careful sorting before a 5 day cold soak to hold the temperature at 55 degrees. The whole berries were then allowed to come up to room temperature and begin fermentation with the indigenous yeasts. The fermenting must was punched down one to three times each day with a peak fermentation temperature of 92° Fahrenheit. The free run juice was barreled down separately from the press wine. Malolactic fermentation took place naturally and was finished by March 2014. The wine was raked twice, including for bottling.

### **Vineyard**

Ranging between 1720 to 1800 ft elevation, the 32 acre Beatty Ranch sits above the fog and at the heart of the Howell Mountain appellation. In fact, the Howell Mountain appellation came to be with Mr. Beatty, Randy Dunn, Bill Smith, and Bob Lamborn pouring over geologic and topographic maps of the area spread on Mr. Beatty's dining room table. This vineyard has a long history as the old zinfandel blocks were planted over 100 years ago, dating back to before Prohibition. The cabernet sauvignon block we source from were planted over 40 years ago making these some of the oldest on Howell Mountain.

### **Winemakers Notes**

Aromas of cassis, black currant, and blackberry, mixed with an under current of cigar tobacco with hints of vanilla and maraschino cherry in the background. A hefty, yet well rounded mouthfeel. with solid, round tannins; not tannic, but filling. The finish is long with secondary aromas of coffee and baking spices.

<b>Vintage</b>	2013	<b>Harvest Date</b>	October 20, 2013
<b>Vineyard</b>	Beatty Ranch	<b>Appellation</b>	Howell Mountain
<b>Alcohol</b>	14.6%	<b>Production</b>	Under 200 cases
<b>TA</b>	0.507 g/100mL	<b>pH</b>	3.8
<b>Varietals</b>	88% Cabernet Sauvignon 8% Cabernet Franc 4% Petit Verdot	<b>Cooperage</b>	100% French oak barrels from Taransaud, Sylvain, and Darnajou, 50% of which were new.