



CABERNET SAUVIGNON

ESTATE ~ SANTA CLARA VALLEY

2013

VINEYARDS

THE YEAR BEGAN WITH ANOTHER DRY WINTER AND SPRING, THEN THROUGHOUT THE SUMMER WE EXPERIENCED ABUNDANT SUNSHINE AND EVEN GROWING TEMPERATURES. WHILE NEWS OF THE LACK OF RAIN DOMINATED CONVERSATIONS, THERE WAS AN UPSIDE TO THE DROUGHT; THE GRAPES HAD VERY CONCENTRATED FLAVORS AND HARVEST OCCURRED ON OCTOBER 3RD, 2013.

WINEMAKING

2013 BEING THE SECOND YEAR OF A DROUGHT, THE FRUIT HAD NICELY FORMED CLUSTERS WITH RELATIVELY SMALL SIZED BERRIES. TO HELP EXTRACT MORE ANTHO AND PHENOLICS, (COLOR AND AROMATICS) ENZYMES WERE INTRODUCED TO THESE GEMS WHERE 30% OF THE MUST WAS REMOVED AND FOOT STOMPED TO EXTRACT AS MUCH JUICE OUT AS POSSIBLE AND GET A GOOD MIX IN WITH THE ENZYMES. IT WAS THEN BROUGHT BACK TO THE REST OF THE MUST AND ALLOWED TO COLD SOAK FOR 72 HOURS.

TASTING NOTES

FOR THIS CLASSIC CABERNET SAUVIGNON, OUR VINEYARDS DELIVER A BALANCED STRUCTURE AND VELVETY TEXTURE, BLACK CHERRY AROMA, FLAVORS OF RIPE PLUM AND HINTS OF LICORICE ON THE FINISH. AGED IN ONCE USED FRENCH OAK BARRELS FOR 25 MONTHS, THE MEDEIROS FAMILY ESTATE CABERNET SAUVIGNON IS DARK AND INTENSE WITH ROUND RIPE TANNIN. THE PALETTE HAS GOOD WEIGHT AND MOUTHFEEL WITH THE LINGERING TASTE OF JAMMY DARK FRUIT, SPICE, AND COCOA. WILL PAIR WELL WITH BEEF, LAMB, AND WILD GAME.

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

COOPERAGE:

25 MONTHS IN ONCE USED FRENCH OAK BARRELS

BRIX @ HARVEST:

25.6*

OCTOBER 3RD, 2013

ANALYSIS:

ALCOHOL 14.9% PH 3.63 TA .58



FIND US ON THE WEB @ MEDEIROSFAMILYWINES.COM

LIKE US ON FACEBOOK

