

PATEL

NAPA VALLEY

Vintage: 2013

Varietal: 83% Cabernet Sauvignon
17% Cabernet Franc

Appellation: Coombsville

Aging: 19 months in
100% New French Oak

Cooperage: Darnajou
Ana Selection

Bottling: May 29, 2015

Production: 150 cases; 30 magnums

Release Date: Fall 2016



Notes:

The 2013 PATEL Coombsville Cabernet Sauvignon is one of two new AVA designated PATEL Cabernets to be released in Fall 2016. Sourced from the Bennett Vineyard, this inky purple wine is brimming with fruit. Notes of plum and cherry are balanced with bright acidity and the beautiful tannins linger in a long, luscious finish.

A deep, intensely mineral wine, the 2013 Cabernet Sauvignon (Coombsville) offers up a compelling mélange of grilled herbs, smoke, black cherry jam and sweet spices. The interplay of savory and more opulent, fruit-driven notes is compelling. There is so much to like here.

~ Antonio Galloni, Vinous – October 2015

Vintage:

The 2013 vintage in Napa Valley was one of the earliest in recent history with above average yields. A warm dry spring brought early bud break. With the exception of one heat spike, temperatures were optimal, resulting in notably healthy vines through veraison and ripening. Following mid-September rains, sunny, breezy weather dried out the vines. Cooler, sunny weather throughout October extended the hang time, allowing sugar levels to remain steady while flavors continued to mature.

Vinification:

Arriving in small picking lugs from the vineyards, the clusters were hand sorted, de-stemmed and hand sorted again, berry by berry. A two day cold soak was followed by primary fermentation in small, open-top stainless steel tanks. Following an extended maceration, the fruit was gently pressed and the wine moved to barrel for secondary fermentation. The wine was aged for 19 months in rare 100% New French Artisan Oak barrels with minimal racking. Multiple, blending trials, determined the final blend, which was bottled unfined and unfiltered.