

**Vintage:** 2013

Varietal: Cabernet Sauvignon

**Appellation:** Rutherford

**Aging:** 19 months in

100% New French Oak

Cooperage: Darnajou

Ana Selection

**Bottling:** May 29, 2015

**Production:** 110 cases; 30 magnums

Release Date: Fall 2016



## **Notes:**

The 2013 PATEL Rutherford Cabernet Sauvignon is one of two new AVA designated PATEL Cabernets to be released in Fall 2016. Expressive of the vintage and the vineyard, this wine is both powerful and elegant, with sweet tannins and hints of mocha.

The 2013 Cabernet Sauvignon (Rutherford) is sweet, round and succulent, with gorgeous depth to match its opulent personality. Raspberry jam, wild flowers and mint are all nicely delineated throughout. The 2013 is ripe and opulent with quite a bit of new oak influence, with all the elements in the right place.

~ 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, opentop stainless steel tanks. The fruit was gently pressed after an extended maceration and the wine was 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.