

# PATEL

## NAPA VALLEY

**Vintage:** 2013

**Varietal:** Malbec

**Appellation:** Napa Valley

**Aging:** 19 months in  
100% New French Oak

**Cooperage:** Darnajou  
Ana Selection

**Bottling:** May 29, 2015

**Production:** 125 cases

**Release Date:** Fall 2016



### Notes:

2013 is the inaugural vintage for the PATEL Napa Valley Malbec. Sourced from a vineyard that borders South East Yountville and North East Oak Knoll AVA, this wine is evocative of Malbec produced in the Cahors region of Southwest France. Inky, blue-black in the glass with bluebell floral aromas, this wine delights the palate with layered flavors of deep black cherry and coffee bean. Lush, polished tannins round out the long finish.

*Black cherry, violet, lavender and cloves race across the palate in Patel's 2013 Malbec. Silky and ripe to the core, the 2013 shows the more opulent side of Malbec. I would prefer to drink the 2013 young, while the flavors are exuberant and vibrant, just as they are today.*

~ 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. 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 unfinned and unfiltered.