



*Tasting Notes:*

“This is a thick juicy red made in small amounts that offers affordability within its bright streak of cassis and currant. A backbone of tannin provides strength and concentrated power.”

- 90 points, Virginie Boone, *Wine Enthusiast*

*Vineyards:*

The Vintage Select combines lots from all of our vineyards to give the truest expression of the character of each vintage in Sonoma County. The 2013 edition of this wine was sourced in large part from Ellis Alden Vineyard in Alexander Valley, a mountain site featuring small berries packed with flavor and structure. The blend also includes small percentages of Cabernet from Baldwin and Beckstoffer Georges III Vineyards, as well as Malbec from Blau Vineyard in Knights Valley.

*Vintage:*

The second year of the great drought, 2013 featured another steady growing season with no major weather events – nearly perfect for wine grapes. While persistent warm weather in August had many in the Alexander Valley picking very early for fear of over-ripeness, the tempered weather at altitude allowed us to wait until October 15th to harvest. The grapes featured exceptionally ripe flavors despite reasonable sugar levels and perfect acidity.

*Winemaking:*

The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Fermentation continued without the addition of any chemicals or enzymes, aided only by a bit of heat and sporadic pump-overs. After pressing the wine went into French oak barrels – 50% of which were new – aged for 24 months, and was racked only once, immediately prior to bottling.

*Food Pairings:*

While a sirloin steak would be great, this wine comes alive with slow-cooked meats like braised beef short rib or anything from your smoker.