



*Tasting Notes:*

"Thick in berry and vanilla, this is an earthy vineyard-specific wine, robust in tannin and oaky shadows. Richly decadent, it has acidity that keeps it in check and makes it delicious now, though it could stand some cellaring. *Cellar Selection*, 91 points" - Virginie Boone, *Wine Enthusiast*

*Vineyard:*

Ellis Alden Vineyard sits at an elevation of 1400 feet along the sun-drenched western slopes of the Mayacamas Mountains in the Alexander Valley. Isolated within a sprawling 4,000 acre ranch, the 200 acres of vines enjoy a pristine growing environment, above the fog line and sheltered from wind, frost, and negative pathogens. Our Cabernet comes from a prime hillside spot on the North Knoll with southern exposure that packs the grapes with powerful structure and expressive flavors.

*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:*

Our Cabernet Sauvignon from Ellis Alden Vineyard was destemmed into one open-top tank, where it cold-soaked for several days before fermentation started spontaneously with wild yeast. Fermentation was aided only by a bit of heat and daily pump-overs for two weeks before pressing, after which the wine was fined with egg whites before racking into barrel. The wine aged for 24 months in 100% new French oak barrels and was bottled unfiltered.

*Food Pairings:*

If it ain't broke don't fix it: grill up a rib-eye steak, medium-rare.