



### **WINE STATISTICS**

<b>BLEND:</b>	76% Cabernet Sauvignon; 9% Merlot; 7% Malbec; 5% Cabernet Franc; 3% Petit Verdot
<b>APPELLATION:</b>	100% Sonoma Valley
<b>HARVEST DATES:</b>	September 5 <sup>th</sup> through October 11 <sup>th</sup> , 2013
<b>SUGAR AT HARVEST:</b>	25.1 degrees Brix average
<b>FERMENTATION:</b>	Up to 12 days in stainless steel tanks, punched down up to 4 times daily
<b>AGING COOPERAGE:</b>	Aged 24 months in 20% new French oak barrels
<b>ALCOHOL:</b>	13.8% by volume
<b>ACIDITY:</b>	TA = 0.60 g/100ml; pH = 3.52
<b>PRODUCTION:</b>	2,396 cases (12 x 750ml); 6 cases (6 x 1.5L bottles)
<b>RELEASE DATE:</b>	October 1 <sup>st</sup> , 2016
<b>WINERY RETAIL:</b>	\$30 per 750ml bottle

### **WINEMAKER'S NOTES**

*This supple and generous Cabernet Sauvignon blend is crafted in the classic Bordeaux style that Walter Schug pioneered in the 1970's as winemaster of Joseph Phelps Vineyards. A ripe mouthful of currant and cherry flavors is framed by fine tannins and a touch of spicy oak. It has a classic bouquet bursting with berries, cassis and spice. Merlot, Cabernet Franc, Malbec and Petit Verdot are blended in to add depth and elegance, further enhancing the bright berry flavors and lively acidity. Try this wine with hearty stews, wild mushrooms and grilled meats. Though ready to enjoy now, it will develop gracefully with 5 to 7 years of additional cellaring.*