

2013 RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

100% Cabernet Sauvignon

ALCOHOL 14.8% | BOTTLING AUGUST 2015 | CASE PRODUCTION 890
AGING 20 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

VINTAGE

High quality, outstanding fruit characteristics and generous yields describe the 2013 harvest. Harvest started slightly earlier than previous years after an ideal growing season that provided optimum temperatures for grapes to ripen. We had a wealth of sunshine and consistently warm days and cool nights, allowing the fruit ample time to develop full, rich flavors with great color and balance.

VINEYARDS

The fruit for our Reserve Alexander Valley Cabernet Sauvignon is grown at high elevations on sloped hillsides with good drainage. This naturally puts an element of stress on the vines which creates small clusters, small berries and intensified flavors.

WINEMAKING

The grapes were hand-sorted and underwent a four-day cold soak prior to fermentation to extract optimal color and flavor. After primary fermentation, the wine is then aged in French oak barrels, 95% new, where it underwent malolactic fermentation, followed by 20 months of aging.

TASTING NOTES

This wine was awarded 95 points by Robert Parker who wrote: "...the wine displays notes of blackberry, cassis, chocolate and espresso roast, thrilling levels of concentration, a full-bodied mouthfeel, and incredible richness and length. It is another blockbuster from St. Francis..."

ACCOLADES

95 Points | Robert Parker, *The Wine Advocate*



ST·FRANCIS
WINERY & VINEYARDS

