

Magnolia 2013 Cabernet Sauvignon Oakville, Napa Valley

Winemaker's Tasting Notes Rich, forward and balanced out of the gate.

Dark and plush blackberry, black cherry and licorice lift forward from the glass. A very viscous and velvet texture on the palate accompany flavors of dark fruit, cedar spice and a bit of mountain sage. Youthful and lovely now but could easily negotiate cellar aging.

VINEYARD & HARVEST INFORMATION

Vineyards 100% Oakville AVA

Multiple Mountain Side Vineyards

Vineyard Elevation 600-1,700 feet above sea level

Exposure Multiple

Soil Mountain rock, Sandy loam

Block/Clone Clone 4, Clone 334, Clone 15

Harvested October 19, 2013

WINEMAKING INFORMATION

Blend 91% Cabernet Sauvignon

4.5% Cabernet Franc

4% Merlot .5% Syrah

Fermentation Cold Soak for 5 days and stainless fermenta-

tion. Extended maceration for a total of 31

days on skins.

Alcohol by Volume 14.4%

pH 3.78

Cooperage 40% new French oak barrels (Taransaud,

Demptos, Seguin Moreau, Gamba)

Elevage/Barrel Aging 26 months

Release Date: May 2016

Production 3000 cases

