

## 2013 "RAISON D'ETRE" NAPA VALLEY CABERNET SAUVIGNON

Vineyard stewardship is arguably the highest purpose, the "Raison D'Etre", for a first growth winery like Pahlmeyer. Hence the naming of this wine to reflect our dedication to farming in extreme mountain conditions, 1,500 – 2,200 feet above the Napa Valley floor, to yeild fruit of great intensity and concentration.

COMPOSITION | 85% Cabernet Sauvignon, 15% Merlot

VINEYARDS | Pahlmeyer Estate ELEVATION | 1,500-2,000 feet BLOCKS | 8,4,11,39,13,5

HARVESTED | September 14 to October 8, 2013

FERMENTATION | 30% 500L oak puncheon, 70% open-top steel

BARREL REGIMEN | 24 months in 100% new French oak

FINISHING | Bottled unfined and unfiltered

ALCOHOL | 15.2% by vol.

BOTTLED | September 22, 2015

RELEASE | October 2017

PRODUCTION | 6 barrels

## WINEMAKING

Still cool to the touch from the early morning harvest, these grape clusters were hand-sorted, then gently destemmed. The resulting whole berries were hand-sorted and 30% were delivered to ferment in 500L oak puncheon, in order to soften the tannins and deepen the color. The remaining berries were fermented in stainless steel open top tanks, to capture a juicy and fresh flavor profile. Once complete, the fruit was gently pressed and moved to barrel to finish fermentation. The wine continued to age in 100% new French oak – a combination of Taransaud and St. Martin barrels – for 24 months. It was bottled unfined and unfiltered.

## TASTING NOTES

Intense aromatics of dark cherry and sarsaparilla guide you into this opulent, unctuous wine. Rich with notes of ripe blackberry and juicy blueberry, the freshness is stunning and carries through the fine, strong tannins with hints of graphite.

## VINTAGE NOTES

The 2013 growing season was characterized by drought-like conditions, which greatly enhanced the quality in our Pahlmeyer Estate Vineyard. The relatively small berries drove intense, concentrated flavors with superb acidity and structure. Despite being the earliest harvest in years, our 2013 wines are stunning in their rich coloring and outstanding complexity.