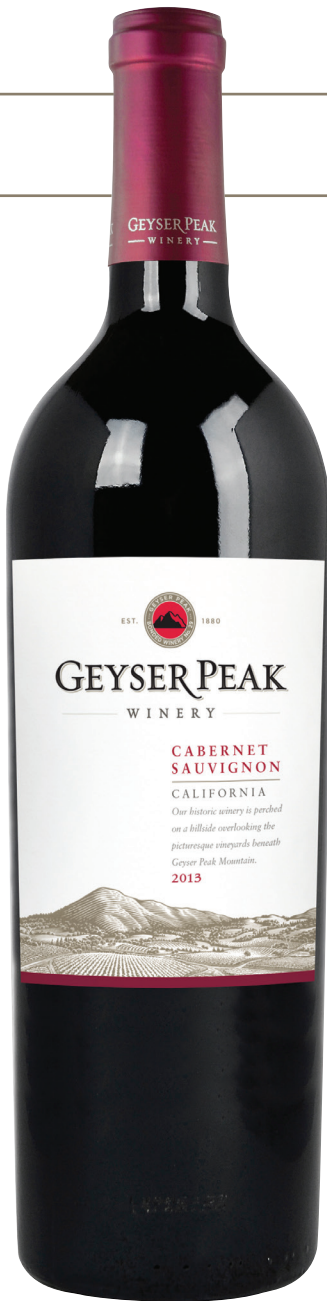




# GEYSER PEAK

WINERY



## 2013 CABERNET SAUVIGNON CALIFORNIA

### GROWING SEASON

2013 was a year of great flavor development and concentration in California. In our northernmost growing region of Mendocino County the harvest came somewhat early and tannins were soft and pliable while further south in Sonoma County we extracted more structural 'framework' tannins that bring a bigger mouthfeel to the wine. Abundant sunshine and minimal weather events during the season made for a crop that matured steadily and evenly allowing us to optimize our time working with each blend component.

### VINEYARD DESCRIPTION

Our vineyards cover a range of soil types and geographies providing us with multiple blending components and options. As Cabernet Sauvignon thrives in a wide variety of climates we source from sites that bring dimension to our final blend. The berries are small and firm with thick skins that are a deep purple/blue color and the grapes are firm and 'pop' when bitten.

### TASTING

**COLOR** Deep ruby red  
**NOSE** Grenadine, cherry, framboisé, chocolate mint, cinnamon bark  
**PALATE** Blackberry/pomegranate fruit and savory dried herb notes of tarragon and coriander

### FOOD PAIRINGS

Baked rigatoni with sausage and mushrooms, Texas beef brisket chili, tomato and fennel stuffing and BBQ pork.

### COMMENTS

Much lore surrounds the history of the Cabernet Sauvignon grape and its popularity serves to only make it more mysterious and compelling. Its name is widely thought to stem from the French word 'sauvage' meaning 'wild' and whether accurate or not this purported origin seems apt for a grape that can be successfully grown in almost any climate. Adding to its allure is the varietal's affinity for oak aging and the development of bottle bouquet both of which give the wine a long cellar life and complexity. Cabernet produces wines of great length and texture with rich fruit and underlying spice making it a fabulous partner to many cuisines.

*Ordine*

ONDINE CHATTAN, WINEMAKER

## TECHNICAL NOTES

BOTTLING INFORMATION		ANALYSIS	
<b>APPELLATION</b> California	<b>CASES PRODUCED</b> 53,565	<b>PH</b> 3.67	
<b>GRAPE VARIETY</b> Cabernet Sauvignon	<b>BOTTLING</b> August 2014	<b>T.A.</b> 5.74 g/L	
<b>STORAGE/TYPE</b> Aged in a blend of oak and stainless steel for 10 months	<b>RELEASED</b> January 2015	<b>R.S.</b> 0.02%	
	<b>ALCOHOL</b> 13.5%		