



INDIAN LEAP WINERY

2013 CABERNET SAUVIGNON SINGLE VINEYARD—ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with lower than average rainfall, the 2013 growing season got off to a fast start and proceeded without incident—no frost or significant rain—under warm conditions. Harvest was rapid and trouble-free, yielding Cabernet Sauvignon fruit that was perfectly ripe and loaded with delicious flavor. Harvest occurred on September 13, 2013.

WINEMAKING NOTES

Grapes were gently destemmed into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted seven days with hand punch downs twice per day. After pressing, the young wine went straight to French Oak barrels, 33% of which were new, and completed malolactic fermentation. It was racked twice during aging, gently filtered and bottled March 13, 2015.

TASTING NOTES

Dark ruby and magenta in color, this wine has an inviting aroma of dark chocolate and black cherry with hints of dusty loam and dried herbs. With firm acidity and rich tannin, it delivers a satisfying flavor that lasts and lasts. Delicious and supple now, it is certain to evolve beautifully with several years of patient cellaring.

AWARDS

Gold, 2017 *San Francisco Chronicle* Wine Competition; Silver, 2017 Harvest Challenge.



HARVEST DATE September 13, 2013 **BOTTLING DATE** March 13, 2015

GRAPES AT HARVEST 23.6 degrees Brix~4.44 gr/L total acid~3.81 pH

WINE AT BOTTLING 6.6 gr/L total acid~3.61 pH~13.5% by vol. alcohol