Chimney Rock

2013 Cabernet Sauvignon Stags Leap District

The 2013 vintage is the middle of a three vintages of ideal growing conditions in Napa Valley. A beautiful dry spring with no frost, was followed by a warm, summer with no intense heat spikes. Conditions at bloom were ideal so it garnered beautiful set and a generous crop. The warm dry conditions are treasured by winemakers, as berries remain small and concentrated with depth, weight and good structure. Not only is 2013 a classic vintage of powerful wines, but it is also the 30th vintage of wines bottled at Chimney Rock.

Appellation: Stags Leap District – Napa Valley

Varietals: Cabernet Sauvignon, Merlot

Color: Inky purple red

Aroma: The 2013 Cabernet Sauvignon is rich with ripe fruit:

Blueberry, black currant, licorice, along with hints of

clove and vanilla.

Taste: This wine is silky smooth, with a deeply structured

backbone of fine grain tannins and long bright

finish.

Fermentation: Fermented in stainless steel with 26-40 days skin

contact time.

Aging: 18 months in 50% new French Oak / 50% used

French Oak.

Alcohol: 14.5%

UPC: 086891-07150-3 SCC: 10086891-08201-8

Case: 6pk

Features

- Close proximity to the Palisades and San Pablo Bay within the Stags Leap District
- Three decades of heritage in Stags Leap District
- 100% hand-picked, estate-grown fruit
- Small lot vinification from more than 40 distinct vineyard blocks

Benefits

- Warming influence from the Palisades encourages ripening in cooler periods while the breezes from the San Pablo Bay prevent temperatures from rising too high
- Reputation among wine enthusiasts
- · Optimal fruit sourcing and quality assurance
- True representation of terroir for the entire estate in one of the most significant sub-AVAs in Napa Valley

Competitors

- Shafer
- Far Niente
- · Nickel & Nickel

