



## 2013 ODETTE RESERVE CABERNET SAUVIGNON STAGS LEAP DISTRICT



### VINEYARD NOTES

The 2013 Reserve is sourced from our hillside block and the outer edges of our 45-acre Estate nestled at the base of the striking palisades in the Stags Leap District AVA. The soils consist of Perkins and Boomer gravelly loam providing structure and power, with finessed tannins and a touch of minerality. The Reserve vines date back to 1979 making them some of the oldest in the AVA, and encompassed about 7% of our total production off of the property.

### HARVEST

Winemaker Jeff Owens believes, "The 2013 vintage is one of the best I have ever worked with!" The exceptional warmth and length of the growing season afforded the opportunity to pick individual blocks at the peak of flavor and phenolic ripeness. There were a total of 26 passes across the estate vineyard over a two-week span enabling each micro block to be captured at optimal ripeness. The 2013 Reserve is sourced from a select few blocks on our 45-acre Estate in the heart of the Stags Leap District AVA.

### FERMENTATION & AGING

Fermentation took place in small 2-3 ton fully-jacketed stainless steel fermenters after a 48 hour cold soak at 40°. Maceration lasted 11-16 days at a maximum temperature of 95°. Malolactic fermentation took place in barrel and finished up in late winter. The blend was crafted in the early spring of 2014 and allowed to marry together over the next 17 months. The wine was aged in 100% new French Oak for 22 months and was racked four times.

### IMPRESSIONS

The 2013 Odette Reserve Cabernet Sauvignon, Stags Leap District is opaque purple, almost black in color, offering notes of blackberry liqueur, blueberries, spring flowers and crushed rocks. The multidimensional mouthfeel reveals beautiful layers of intense fruit, precision, energy and focus that lead into the long persistent finish. Enjoy this wine over the next 25+ years.



VARIETALS/BLEND 100% Cabernet Sauvignon

PRODUCTION 18 Barrels

ALCOHOL 15.4%