



2013
CABERNET SAUVIGNON
HAPPY CANYON of SANTA BARBARA AVA

Technical Notes

14.7% Alcohol • 3.85 pH

Vinification Notes

Harvest date: October 10, 2013

Hand-picked, hand-sorted fruit is fed by gravity into small (3 ton) conical French oak tanks. Cold-soaked at 45° for 7 days. Whole-berry fermentation. Pumpovers and punchdowns performed 3-4 times daily. 80° warm extended maceration, after which the free-run wine is drained to 100% new 225L French oak barrels from 5 different coopers: Taransaud, Sylvain, Ermitage, Boutes, and D'Aquitaine. Sourced from a single block of estate Cabernet Sauvignon, planted in 2008 to two clones: 337 & 8, both on 101-14 rootstock. Both clones were harvested & fermented separately, and were racked to blend after 14 months. Total time in barrel was 26 months.

Debut vintage. 372 cases bottled in March 2016. Release date is November 2016.

Tasting Notes

The 2013 Crown Point Estate Cabernet Sauvignon is a powerful and exuberant example of what winemaker Adam Henkel calls “the greatest red wine grape in the world”. A pure expression of Cabernet Sauvignon, the nose shows hints of truffle, espresso, subtle charcoal, and cassis while the mouth feel builds layers upon layers of extravagant richness with its notes of dark red fruits, toast and graphite. Full-bodied, with a tannin structure reminiscent of crushed velvet, it is a very young wine that should hit its prime in about 10 years (2025). Patience will be rewarded.