



2013 RELEVANT RED
HAPPY CANYON of SANTA BARBARA AVA

Technical Notes

14.8% Alcohol • 3.85 pH

Vinification Notes

Harvest Date: September 12 - October 10, 2013

Hand-picked, hand-sorted fruit is fed by gravity into a combination of small (3 ton) conical concrete or 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 Gamba.

Sourced from the steepest south-facing hillside blocks on the estate, with vine age ranging from 8-12 years. All of the components were harvested & fermented separately, and were racked to blend after 14 months. Total time in barrel was 26 months.

Debut vintage. 382 cases bottled in March 2016. Release date is November 2016.

Tasting Notes

The 2013 Crown Point Relevant Red is a proprietary estate blend intended to capture the essence of the property while showcasing the distinct characteristics of the different grape varieties that make up this cuveé. The wine possesses an opaque black/purple color along with an elegant perfume of violets, as well as hints of blackberry and cassis liqueurs. The palate shows off great fruit density and concentration, with a precision, freshness and refined level of tannins that are indicative of an optimal drinking window beginning in 2018 and continuing to improve until at least 2025.