



SEQUOIA GROVE
W I N E R Y

2013 RUTHERFORD BENCH RESERVE CABERNET SAUVIGNON

This deep red wine has aromas of blackberry pie, ripe red cherries, espresso bean and baking spices. The supple, red fruit gives way to an earthy richness on the palate, highlighted by notes of dark chocolate, black cherry and cinnamon spice, all pulled together by the velvety texture and substantial body that make this wine uniquely Rutherford.

HARVEST & WINEMAKING

The fruit for this wine is from the original estate property at Sequoia Grove, a vineyard planted in the mid-1990s to all five Bordeaux varietals. The valley soils are alluvial and gravelly. The Cabernet Sauvignon was harvested between October 2nd and 15th at 26.6 and 28 Brix. The Cabernet Franc, Merlot, Petit Verdot and Malbec were harvested between October 1st and 15th at 26 and 27.2 Brix. All of the fruit was picked by hand and then berry sorted before undergoing a 2-3 day cold soak. Each small lot was inoculated with one from an assortment of French yeast strains, with gentle pumpovers done 2-3 times per day. The wine was racked two times and aged in our underground cellar for 22 months before bottling in June 2015 and release in December 2016.

THE 2013 VINTAGE

The 2013 harvest was simply fantastic. Just enough rain fell to keep the vines in natural balance. The growth season started earlier, giving us plenty of time to ripen another solid crop. Harvest was a dream. This was the first vintage in a long time where the moderate fall temperatures meant winemakers were truly able to take their time—no rain nor heat spikes to get in the way of bringing in nearly perfect grapes.

WINE STATS

Cases produced:	1,075
Alcohol:	14.4%
TA:	5.6 g/L
pH:	3.81
Blend:	81% Cabernet Sauvignon, 8% Merlot, 7% Cabernet Franc, 3% Malbec and 1% Petit Verdot
Appellation:	Rutherford, Napa Valley
Oak:	Aged 22 months in French oak, 64% new

Harvested: October 2013

Bottled: June 2015

Released: December 2016