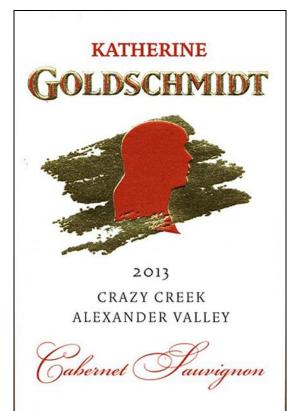
## KATHERINE GOLDSCHMIDT *CRAZY CREEK ALEXANDER VALLEY* CABERNET SAUVIGNON



## TECHNICAL DATA

Vintage: 2013 Appellation: AV 100% Varietal: 100% Cabernet Sauv Clone: Jackson Yield: 2.9 tons per acre, by hand pH: 3.7 Titratable Acidity: 5.9 g/l Alc %: 14.5 **Barrels: Medium Toast** Aging: 60% French 20% American 20% Hungarian 18 months, 20% new ML Complete: Yes Racked: Gravity racked 3 times Filtered: Yes Fining: No

**P**erfect for casual dining and discerning tasters looking for a wine with lots of personality and style at a reasonable price. Nick Goldschmidt has farmed the Crazy Creek Estate since 1989 and finds the vineyard consistently produces wines with richness and depth.

## VINTAGE NOTES:

One of the best vintages in 30 years from the Alexander Valley. Great season, warmer than 2012, but a moderate one with no heat spikes and grape dehydration. Bud break was early for this vintage. We experienced a warm June but a cool July that perfectly balanced the vines. August was perfect. Picked the week of Sep 10th. Cabernet came in a little early and light. The clusters were there but the cluster density was a little low. The flavors were mature and complex. The tannins fully ripened.

## **TASTING NOTE:**

Primary aromatics of black cherry and mocha. The nose also exhibits wide-ranging yet subtle layers of complexity, from violets to blueberries to red currants. Background notes of flint and graphite show in this vintage. The palate is intense and generous with plenty of fresh fruit. Black currants, blueberries and chocolate flavors are accompanied by long and supple toasty oak finish.



**2013: 94** POINTS