



SEQUOIA GROVE
W I N E R Y

2013 SEQUOIA GROVE CAMBIUM

Dark red in color with immediate aromas of chocolate and mocha giving way to allspice, cinnamon, nutmeg, and vanilla. As the wine opens up in the glass there are notes of dried strawberry, blueberry, and blackberry with a touch of dusty minerality. On the palate, the initial flavor is intense mocha before delving into vanilla and chocolate. Velvety tannins supported by a mineral freshness carry the wine through to a lingering finish of chocolate and spice. This wine will continue to evolve for at least 15 years.

HARVEST & WINEMAKING

The 2013 harvest was unbelievable in many ways. Following the amazing 2012 vintage, 2013 was, incredibly, even more spectacular. The heavy rainfall at the end of 2012 set us up nicely to weather the very dry season of 2013. Hardly a spec of rain fell for the entire season. The growth season started early, giving us plenty of time to ripen a solid crop. Harvest was a dream. 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. Many are confidently saying that this vintage looks to be the vintage of the decade.

For this vintage, the wine is made up of the following vineyards and varieties:

Tonella vineyard (Rutherford): Cabernet Sauvignon, Cabernet Franc

Morisoli vineyard (Rutherford): Cabernet Sauvignon

Healy vineyard (St. Helena): Cabernet Sauvignon

Frediani vineyard (Calistoga): Cabernet Franc

Johnson vineyard (Yountville): Merlot

WINE STATS

Cases produced:	600
Alcohol:	14.4%
TA:	5.8 g/L
pH:	3.74
Blend percentages:	61% Cabernet Sauvignon, 3% Merlot, 36% Cabernet Franc
Oak:	22 months in 100% French oak, 80% new
Appellation:	Napa Valley
Price:	\$125

Bottling date: June 2015

Release date: April 2017