**2013 Portfolio Limited Edition**

 **Vintage Note**

Almost all the rain came in November and December 2012. Practically not rain in January until March. An unusual warm winter gave the vines an early start. Flowering occurred under a near-perfect conditions which led to excellent fruit set. A flawless growing season, with moderate temperature provided an optimal weather for development of great flavors and great ripeness. Harvest started on the early side with ideal conditions.

The engaging, perfume nose evokes fragrance of tiny huckleberry and ripe wild dark berry weaved with baking spices and tobacco leaf. Delicious flavors show ample juicy fruit character unfolding on the mid-palate with a mix of blackberry, wild berry, coulis of tiny berries and sage. The velvety tannins are enrobing an intense center of freshness, great acidity and big structure. The long finish persists with note of dark chocolate and minerality. The wine can be enjoyed now and for decades to come.

**Winemaking Note**

**Composition:**  Cabernet Sauvignon 83%, Cabernet Franc 17%

**Fruit Sources:** Hendry Ranch block 8 and Detert East

**Age of Vines:** CS 39 years and CF 34 years

**Date of Harvest:** September 12th and 21th

**Fermentation:** Fermented in 1-ton bin

**Winemaking:** No pump, no fining, no filtration, natural gravity flow

**Skin Contact:** 34 days

**Malolactic Fermentation:** In barrel

**Barrel Aging:** 30 months in 100% New French Oak

**Cases:** 200

**Accolade**

***Wine Enthusiast***

**96 points**

***Wine Spectator***

**90 points**

“Elegantly styled and medium-weight, offering plum, dark berry, blueberry, spice and light oak flavors. Ends smooth and clean, with fine-grained tannins. Drink now through 2025. 200 cases made.” -

Jim Laube