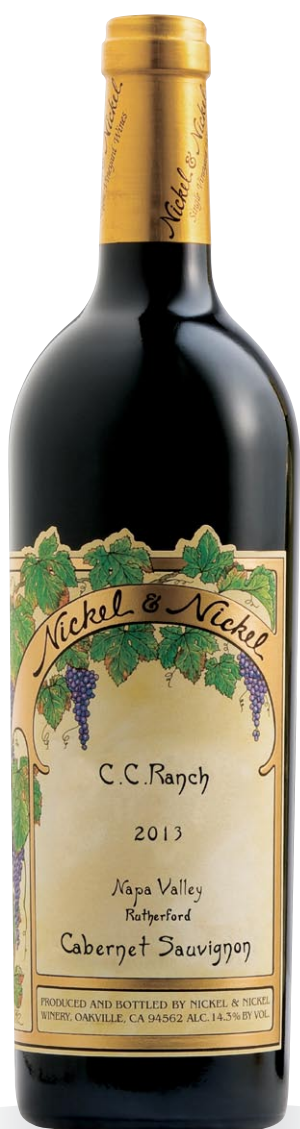




2013 C.C. RANCH

Cabernet Sauvignon, Rutherford, Napa Valley



VINEYARD DESCRIPTION

C.C. Ranch is planted in Rutherford, along the slope of a knoll west of the Silverado Trail. The vineyard grows classic Rutherford Cabernet Sauvignon on well-drained, gravelly loam soil and receives a variety of exposures, depending on the block and location. The vines are well balanced and the canopy is opened up to give good light exposure. Nickel & Nickel produces wine from 15 select acres of this 115-acre vineyard.

HARVEST NOTES

Similar to 2012, warm days and cool, foggy nights prevailed, offering the perfect conditions for fruit and tannin maturity. The season began about 10 days ahead of last year and the vines looked well balanced going into the summer. Due to the early season, the vines were rigorously monitored for heat stress and cross arms were added to allow the leaves to protect the fruit. The five clones in this vineyard ripened at different rates, with the west facing hillside blocks harvested in mid-September while the other blocks ripened over the next three weeks. The uniqueness of each block contributed to the outstanding flavors of this vintage.

SENSORY EVALUATION

The 2013 C.C. Ranch Cabernet Sauvignon offers gorgeous raspberry and black cherry aromas, leading to a bright palate of cherry flavors melded with chocolate, floral notes and a hint of Rutherford dust. The velvety, coating tannins are in perfect harmony with the fruit. Richness persists from the entry to the seductive, lingering finish.

APPELLATION

Rutherford, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(49% new, 51% once-used)

RELEASE DATE

September 2016

HARVEST DATES

September 17 - October 5, 2013

SKIN CONTACT

10 - 11 days

TIME

17 months

FIRST VINTAGE

2005