

Floating Rock

2013 Cabernet Sauvignon

Appellation: Rattlesnake Hills

Winemaker Notes

2013 Vintage Notes: A late spring then a long growing season allowed good fruit development. A late hot spell shut vines down in early September, but temperatures soon returned to normal. There were no weather issues until late October and imminent hard frosts necessitated picking.

Tasting Notes: Fruit aromas of tart cherries and strawberries lead into a palate of red fruit mostly pie cherries and tones of light vanilla. Bracing tannins hold up well to red meats and creamy cheeses. The wine departs with a subtle floral finish.

Food Matches: Paired with braised red meats with complex reductions, this wine enhances the many flavors of haute cuisine. But it is also quite comfortable alongside a tray of charcuterie and pungent cheeses or grilled meats.

Harvest Date: 10/29/2013

Sugar at Harvest: 26.0° Brix

T.A.: 0.62 g/100 mL

pH: 3.63

Alcohol: 14.3% ABV

Residual Sugar: Dry

Varieties: 78% Estate Cabernet Sauvignon, 22% Estate Merlot

Oak: 100% Seasoned American Oak Barrels with 15% American Oak Inserts

Cases Produced: 1,092

Suggested Retail: National: \$

Steve Hovanes
Winemaker