



2013 LOTUS VINEYARD NAPA VALLEY CABERNET SAUVIGNON

Vintage Notes

The 2013 vintage marks the start of a prolonged dry period in Napa. With only 6-8 inches of rain all year, total rainfall was approximately 80% less than 2012. Most of the rain we received fell in March and April. With such a dry season we removed our cover crops early, so that any water in the soil would be left for the vines. While there were a few heat spikes in July, August, and September, the average temperatures were moderate allowing the grapes to ripen fully while retaining structure and acidity. There was a little rain on September 21st, but the dry windy conditions kept the moisture of being any concern to fruit quality. October followed with perfect ripening conditions. The warm days helped the vines through the final stages of flavor and tannin development. The below average night time temperatures helped to retain the acidity in the grapes.

Harvest and Aging

Facing west on the Vaca Mountains, Lotus is blessed with abundant sunlight and heat. This can also leave it susceptible to late season heat spikes. Our transition towards dry farming in 2008 has strengthened the vines, allowing minimal irrigation, even in a very dry year like 2013. The mild weather allowed us to wait and pick when the flavors, tannin, and acidity were in perfect balance. We started picking on September 27th with the clone 337. We finished picking the clone 15 and clone 4 three days later. We fermented the three blocks in concrete tank, wood tank, and barrels, pairing the fruit and structure the different clones expressed in 2013. The purity of fruit on the clone 15 Cabernet is precise, and is especially expressive with concrete fermentation. The softer profile of clone 337 pairs well with barrel fermentation. Fruit remained on the skins for 35 to 40 days. The wines were pressed directly to barrel, and malolactic was native.

Tasting Notes

The wine bursts from the glass with aromas of blackberry, slate, tar, and violets. Dark fruit flavors, espresso, slate and bitter orange notes build on the palate. These flavors meld with the full mountain tannin so characteristic of this site. The energy and intensity is apparent on the long and layered finish which evolves for over a minute. Enjoy 2018 through 2034 and beyond.

Statistics

Appellation: Napa Valley

Alcohol: 15.1%

Blend: 100% Cabernet Sauvignon

Titrateable Acidity: 5.5 g/l

**Ageing: 25 months in 92% New
French Oak**

pH: 3.98

**Barrel Coopers: Baron, Ermitage,
Demptos, Taransaud**

Bottling Date: December 9th, 2015

Production: 329 cases