

2013

Paso Robles
Cabernet Sauvignon

Secret Cellars



Wine Notes

• VINTAGE •

2013 was the quintessential growing season for Cabernet Sauvignon. Spring and summer temperatures were mild with plenty of warm days and cool, foggy nights. During late summer, moderate heat gently coaxed the grapes through veraison and helped to ensure optimal ripeness at harvest time. This was a classic year for Cabernet Sauvignon – the wines are deeply colored with intense fruit flavors and supple tannins.

WINE ANALYSIS: 0.66 TA, 3.50 PH, 13.5% alcohol

• WINEMAKING •

Our Cabernet and Petite Verdot hail from vineyards on Paso's east side. This region, marked by a combination of warm temperatures, cool nights and gravelly well-draining soils, allow Bordeaux varietals to maintain their natural acidity yet offer ripe, smooth tannins. During fermentation, the juice is pumped over two to three times daily to extract color, flavor and tannin from the fruit. We added a touch of Syrah and Zinfandel which added more black fruit character and white pepper notes. Once fermentation was complete, the wine was gently pressed and racked into French and American oak for 16 months of aging.

VARIETAL BLEND: 91% Cabernet Sauvignon, 5% Petit Verdot, 2% Syrah, 2% Zinfandel

• WINEMAKER'S NOTES •

Secret Cellars Cabernet Sauvignon leads with bright fruit aromas and hints of sage. On the palate, ripe black plum, black cherry and currant flavors mingle with dark chocolate. Tannins are rich yet supple leading to a lovely, lingering finish.

• Food Pairing •

The balance of acidity and soft tannins make this wine a great food partner. Serve with blue cheese crostini, hearty beef stew or filet mignon.

