



Where we stand is so much more than soil. This is Hallowed Ground, a silent, solemn legacy of determination and tenderness. Combined with grit and endurance, and faith in spite of it all. We call them Heritage vineyards, because they stand in testament to those grandfathers and great-grandfathers who, as far back as 1850, brought their vines to California in search of a new beginning and a sustainable way of life.

These dry-farmed vineyards produce extraordinary little fruit. Each and every vine is hand-tended in a centuries old tradition. But love is love, and passion is greater than profit. These farmers have taught their children to fulfill on a promise: Protect and nurture these vineyards against all odds. And generation after generation, the vineyards continue to repay them with intense and lively fruit. The commitment these families have made to such a hardscrabble life can be likened to the vines themselves: The young may defy all expectations, but the strength and determination of the old are to be revered. Here, many sacrifices have been made. This wine is our tribute to the memory of them.

NOSE:

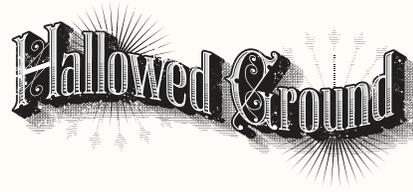
Blackberries and chocolate dusted cranberries are exposed as the nose opens, supported by heaps of cinnamon, cracked black pepper, vanilla and ginger

PALATE FLAVORS:

Powerful dark fruit is very well balanced by savory spice and cigar box flavors.

PALATE TEXTURE:

The wine has a very soft entry that builds to a peak across the mid-palate while it leads to a long, deep finish that lingers well after the final drop is gone.



2013 NAPA VALLEY RED WINE

APELLATION NAPA VALLEY

BLEND PERCENTAGES

38% ZINFANDEL
30% PETITE SIRAH
22% SYRAH
6% CHARBONO
4% CARIGNANE

VINEYARD PERCENTAGES

44% FREDIANI VINEYARD (EST. 1905)
19% BLACK SEARS VINEYARD (EST. 1975)
12% BACIGALUPI VINEYARD (EST. 1956)
8% VYBORNY VINEYARD (EST. 1976)
7% MANCINI VINEYARD (EST. 1953)
6% NICHELINI VINEYARD (EST. 1928)
4% EVANGELHO VINEYARD (EST. 1890)

PRODUCTION 595 CASES

TA
6.3 g/L

pH
3.75

ALC
14.7%

BARREL CONFIGURATION

16 MONTHS
50% 2ND FILL FRENCH OAK
& 50% AMERICAN OAK (30% NEW)

PICKING DATE

SEPTEMBER 4, 6, 19, 27, 2013
OCTOBER 16, 22, 2013

COLD SOAK
2-5 DAYS

FERMENTATION

7-14 DAYS FERMENTATION
4-10 TON STAINLESS STEEL FERMENTORS
2 DAILY PUNCHDOWNS PER DAY

