



2013 Lonehawk Cabernet Sauvignon

Santa Cruz Mountains

[FOR SALE AT THE WINERY ONLY](#)

HARVESTED: October 9, 2013

VINEYARD LOCATION: In Saratoga, off the historic Mount Eden Road where some of California's first vines were planted over 100 years ago, set high on a steep southeast facing slope rests the venerable "Lonehawk" vineyard.

SOILS: Deep gravelly loam

BOTTLED: February 2015, 118 cases

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.9%, PRODUCTION: 65 cases, WINEMAKER: Colin McNany

VINTAGE NOTES

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening. The August 1 start of harvest in Napa was the earliest in recent history, however, Santa Cruz was roughly 2 weeks behind, which put us slightly earlier than schedule, dependent on site. A little extra hang time gave us thicker skins for deeper flavours.

WINEMAKING NOTES

Lonehawk is our highest-end Cabernet vineyard, as well as the only vineyard designate. The entire lot was destemmed, hand sorted, and tipped into a 3 ton open top stainless steel tank. The fruit was cold soaked for 5 days and then inoculated with the BDX commercial yeast strain. The ferment received a mixture of punchdowns and pumpovers to promote extraction. The wine is kept on skins up to 20 days via extended maceration. Aged in 25% new French oak for 22 months with 100% native malolactic fermentation. Racked once to tank, gravity feed to bottle.

TASTING NOTES

Fresh cranberries, dried lavender, juniper spice and cigar box give way to a briny mouthfeel with firm dusty tannins.

CELLARING

Enjoy between now and 10 years.