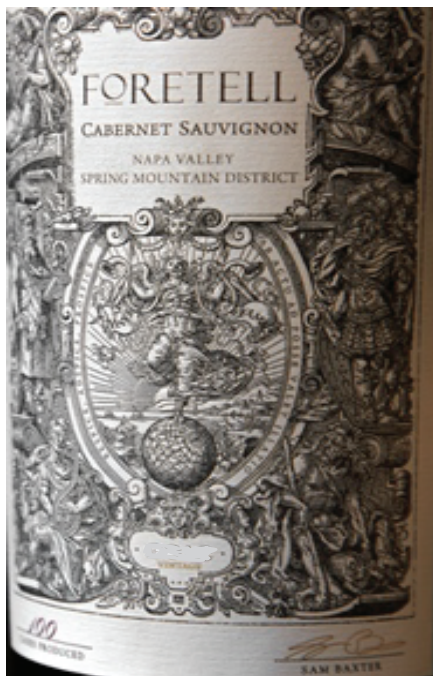


# FORETELL

## 2013 SPRING MOUNTAIN DISTRICT CABERNET SAUVIGNON



### Harvest:

The cabernet sauvignon grapes were harvested on October 23, 2012 at a sugar of 26.2 brix. The acid was 4.9 TA and 3.81 pH

### Vinification:

The grapes were destemmed and the whole berries chilled down to 50 degrees for a three-day cold soak. The fermentation was inoculated with D254 yeast and punched down twice daily for a total of 20 days of maceration. Native malolactic fermentation was subsequently completed in barrel.

### Aging:

The wine was aged in for 24 months and was racked three times during the ageing process.

### Barrels:

The wine was aged in 50% new French Oak using tight grain 36 month aged wood toasted to Medium Plus from the finest cooperages in France.

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### Tasting:

A core of deep black fruit leaps out of the glass with blackberry and black currant leading the way with allspice, vanilla and crème de cassis aromas. Layered and dense fruit weigh on the palate with rich and lingering flavors of caramel and cocoa on the finish.

### Prediction:

The Spring Mountain District is the hillside AVA in Napa Valley where I spent my entire career. The cabernet sauvignon grown in these hills has a depth and intensity balanced with an elegance that is not found in any other area of Napa. The 2013 Foretell Cabernet Sauvignon is a culmination of my history with the vineyards that I have worked with for over 15 years. This vintage is concentrated with flavors that only reveal themselves fully with proper decanting. This beauty will age gracefully for 15 years revealing subtleties and layers that will reward the patient steward.

### Varietal:

90% Cabernet Sauvignon 10% Cabernet Franc

### Clone:

Clone 7 cabernet sauvignon, clone 214 cabernet franc