



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

2013 Gate Cabernet Sauvignon

VARIETAL PERCENTAGE: *100% Cabernet Sauvignon*

AGE OF VINES AND SOIL TYPE: *31 year old vines planted in deep volcanic soils at a 2000' elevation*

DATE PICKED: *9/16/13*

AVERAGE HARVEST SUGAR: *27.8 degrees Brix*

AVE. FERMENTATION TIME/TEMPERATURE RANGE: *12 days, 68-87 F*

FERMENTATION CONTAINER/MACERATION: *Open fermentation in small containers, punched down twice a day.*

ANALYSIS AT BOTTLING

Alcohol: **14.6%** pH: **3.82** TA: **6.56 g/L** VA: **0.67 g/L** R.S.: **Dry**

LENGTH/TYPE OF AGING: *32 months in 100% new French Oak barrels.*

BOTTLED: *May 2016*

APPROXIMATE LIFESPAN (under proper cellar conditions): *20+ years.*

CASES PRODUCED: *48 cases*

VINTAGE AND WINEMAKER'S NOTES: *One of the greatest joys of being a winemaker is the creative joy of blending. This is the moment when I get to see all the nuances of farming and winemaking that my father and I have worked so hard on come to full fruition. Now comes the time to balance expression of varietal and terroir. When creating our Cabernet Sauvignon, my focus is typically on varietal as opposed to Dedication, which is my love letter to our unique Spring Mountain terroir. In 2009, I tried an experiment; could I break down our terroir to smaller sections, putting a laser focus on micro terroir while maintaining 100% varietal. The trial blends were a huge success with all our family, so we went ahead and bottled two distinct bottlings. The Gate Block focuses on the seven rows immediately down hill of the entry to our Estate Vineyards. This is a very arid area with rocky volcanic soils. The vines here are under constant water and nutrient stress yielding unusually small berries concentrated in deep color and bursting with ripe flavors. Rich jammy blackberry, black currant, and cassis dominate the aroma with subtle undertones of cedar cigar box, forest floor, and pomegranate. The mouthfeel is velvety and layered with complex phenolics and fruit components. The finish lingers in the mouth with focused tannins and balanced fruit and acidity.*

