



## Facts and Figures

### 2013 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein  
Vineyard Manager: David Abreu  
Release Date: January, 2017  
Release price: \$95

Bottling Date: Feb8, 2016  
Vines: Cabernet Sauvignon Clone 5197 and 8 on 3309 root stock  
Cabernet Yields: 8.2 tons  
Aging: 28 months in 80% new French Oak  
Blend: 78% Cabernet Sauvignon, 10% Cab Franc, 10% Merlot, 2% Petit Verdot  
Cooperage: Barrels from: Taransaud, Nadalie and Treuil

#### Production

750ml	468 cases
Magnums	15 cases (90 bottles)
3.0L	8 bottles
6.0L	2 bottles

#### Notes from Mia Klein:

2013 vintage had a nice leg up to start with thanks to the abundant rains at the end of the 2012 season, with vines heading off to winter dormancy with a full profile of water in the soil. Turn the page to the early 2013 growing season and warming temperatures with abundant sunshine brought an early start to bud break and bloom. Save one heat spike in late June, the summer and fall weather were near perfect for the developing berries, laying the foundation for concentrated flavor accumulation in the grapes.

Youthful aromas of boysenberry and red licorice quickly develop into more complex qualities of raspberry preserves, black walnut, cocoa, sandalwood incense, maple, and brown butter. The intensity and quality of the aromatics are reflected in a strong core of flavors in the mouth from initial impact all the way through to a long finish. Savory tannins marry as the perfect complement to the strong core of flavors creating a completely delicious wine. Vintages and wines like these come around every so often. The trick is not to drink your whole stash too soon because patience will be rewarded!.