



J O S E P H
Carr

— *Rutherford* —

CABERNET SAUVIGNON

2013

BACKGROUND

This Cabernet Sauvignon is sourced from Napa's acclaimed Rutherford AVA. Located in the center of Napa, Rutherford is bordered by the Mayacamas Mountains on the west and the Vaca Range on the east. Its climate is warmer than Oakville and Stags Leap District to the south but is still marginally influenced by early morning fogs, an environment which creates rich flavors in wine without sacrificing freshness. The well-drained soil is a unique combination of gravel, loam, sand, volcanic deposits, and marine sediment. Rutherford Cabernet Sauvignons are famous for "Rutherford Dust," a term describing their distinctive dusty, earthy flavors.

APPELLATION

Rutherford AVA

VARIETAL COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

Hand-picked at the peak of flavor development, the grapes are crushed and cold-soaked for 24 hours. The cap is punched down three times daily to maximize flavor extraction during fermentation and maceration, which lasts 10 to 15 days. The wine is aged in 100% French oak, 60% new, for 18 months.

TASTING NOTES

The wine features notes of black currant, tobacco, coffee, black cherry, and toffee. Full bodied, plush tannins and integrated acidity lead to a persistent finish.

TECHNICAL DATA

pH 3.76
TA 6.2 g/L
RS 0.41 g/L
Alc. 15.5%

PRODUCTION

1,830 Cases

WINEMAKER

Aaron Pott

FOUNDER

Joseph Carr



Wine Spectator