



The CALLING

Alexander Valley
OUR TRIBUTE
2013

BACKGROUND

The Alexander Valley consists of a broad valley floor bisected by the Russian River. It is surrounded by hills that block the coastal fog, keeping the region warmer than most of its neighbors. This climate, combined with well-drained, gravelly soils, help the Alexander Valley produce some of the finest Bordeaux grapes available in California.

APPELLATION

Alexander Valley AVA, Sonoma County

VARIETAL COMPOSITION

99% Cabernet Sauvignon, 1% Malbec.

WINEMAKING

Grapes were hand-sorted and gently crushed. After native-yeast fermentation, the wine went through an extended maceration period to soften the tannins, and malolactic fermentation occurred in barrel. The wine is bottled unfinned and unfiltered to preserve complexity.

VINTAGE NOTES

The 2013 harvest was one of finesse and elegance. Slightly cooler than 2012, the weather allowed our Alexander Valley vineyard to ripen evenly, with a long and extended hang time, resulting in a wine of intense flavor and elegance. The Cabernet Sauvignon was so well balanced and complex that only a small amount of Malbec was used to round out the wine. The 2013 vintage will age perfectly.

OAK AGING

100% French / 60% new

TIME IN OAK

24 months

TASTING NOTES

The aromas are rich and spicy with notes of blue and black berry fruits layered over hints of chocolate, brown spice and vanilla. The palate is robust yet elegant with silky tannins and flavors of black plum and coffee married with a seductive cinnamon spice.

TECHNICAL DATA

pH 3.56 TA 6.5 g/L RS 3.0 g/L Alc. 14.5%

WINEMAKER

Wayne Donaldson

FOUNDERS

Peter Deutsch and Jim Nantz