



***BACKSTAGE
CABERNET SAUVIGNON
Napa Valley 2013***

Our second vintage of Backstage Cabernet Sauvignon from our Oakville (Napa) vineyard – located in notably one of the world’s finest growing areas for this varietal. The 2013 growing season in Napa Valley was ideal – at least for grapes, that is. The grapes for our Backstage Cabernet Sauvignon were hand picked at 1.5 tons per acre (total of 7.5 tons) at optimal ripeness. Picking was done on Thursday, October 7th, and brought in to the winery in the early afternoon. The grape bunches were then hand-sorted before being run through our crusher/destemmer. After a 16 day maceration period, the wine was aged for 24 months in French oak barrels (Quercus Petraea).

STATISTICS:

- **Production: 600 cases**
- **Vineyard Statistics: Backstage -Oakville, Napa Valley**
- **Vineyard Planted: 1994 on North/South Axis**
- **Aging: 24 months, 100% new French Oak Barrels**
- **Winemakers: Philip Zorn, Angelo Pera**
- **Alcohol: 14.2% by volume**
- **Harvest Date: October 7, 2013**
- **Bottling Date: October 7, 2015**

Tasting Notes:

The result is deep, rich, intense flavors of ripe blackberries, and aromas of chocolate perfume. Wonderfully balanced tannins melt on your tongue from oak barrel aging (100% new oak). There are also interesting flavors of dark fruit and coffee bean, exciting the palate. The finish is simultaneously smooth and rich – at the same time. Enjoy this luxurious wine.