

NOTTINGHAM CELLARS



CABERNET SAUVIGNON | 2013

VINEYARD DESIGNATE

LIVERMORE VALLEY

APPELLATION

100% SMITH RANCH

VINEYARD

10.4.13

PICK DATE

25.2

BRIX

3.69

PH

.63

TA

14.5%

ALC

100

CASES

DESTEMMED WITH OUT CRUSHING | 60% OPEN TOP BINS/NATIVE YEAST, HAND PUNCHDOWNS, 24 DAY SKIN TIME | 40% TANK/D254 YEAST, PUMPOVERS, 10 DAYS SKIN TIME | PRESSED SEPERATELY | FREE RUN SEPERATED AND BLENDED POST ML FERMENTATION

100% NEW FRENCH OAK

(2 LEROI, 1 LEGRAND, 1 RADOUX)

COOPERAGE (22 MONTHS)

100% CAB SAUV

BLEND

DECANT, SERVE SLIGHTLY BELOW ROOM TEMP

SERVICE

18-20

AGING

\$60

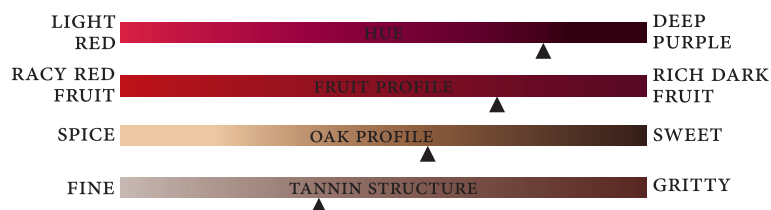
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ABOUT NOTTINGHAM CELLARS

At Nottingham Cellars our mission is simple – produce premier wines by partnering with vineyards that have tailored farming regimens that best express their site. In the end, we are left with a myriad of potential blending components to build Supremacy, our flagship Bordeaux Style Red Blend, as well as **Vineyard Designate Cabernet Sauvignon's** and **Micro-Lot Reserve** offerings of the blending varieties **Cabernet Franc, Malbec, Merlot and Petit Verdot.**

MAKER'S NOTES

The Smith Ranch's inherent rustic, almost old world aromatics are driven by dried black cherry and earthy tones. The wines from this block are tannic and rich, showing off that rustic flair in their youth but age gracefully for years to come. There is an absolutely gorgeous wine in here, and it can be summoned now with a lengthy decant. But the patient one who lays this wine down for 8-10 years will unveil its true potential. A splash decant goes a long way, but a full 2 hour decant is worth it ... if you have the patience.



PAIRING

