

Martin Ray

VINEYARDS & WINERY

RESERVE



2013 "SYNTHESIS" NAPA VALLEY CABERNET SAUVIGNON

THE VINEYARDS

Our Synthesis Cabernet Sauvignon is the ideal culmination of our favorite vineyards throughout the Napa Valley. Drawing from the silky red fruit of our Stags Leap District and Rutherford vineyards, as well as the stout, brooding tannins derived from Diamond Mountain's rocky volcanic soil, this wine is the perfect marriage of the contrasting styles. Synthesis, in essence, flaunts the finest characteristics from each of its diverse origins.

VINTAGE NOTES

The 2013 vintage was a winemaker's dream harvest. A mild spring with little rain and a warm summer with cool nights and no heat spikes created a perfect growing season for the grapes. Fruit quality was stellar across the board with clean, well-developed flavors and fully ripe fruit with good acids. One of the fastest harvests in years with overall tonnage up in most varieties.

WINEMAKING NOTES

Our Synthesis is, quite literally, the best of the best. We hand-picked the best of the barrel lots from our favorite vineyards to make this expressive wine. We fermented the grapes in small 5 ton open top fermentation tanks for two weeks with pumpovers for cap management, then aged it for eighteen months in 60% new French oak barrels.

TASTING NOTES

True to its origins, the Synthesis has a complex bouquet of dried baking herbs and bold red and purple fruits along the lines of Maraschino cherries, figs and spiced baked plums. The Bordeaux blenders add a complementary hint of blueberries and toasted marshmallows. The Synthesis Cabernet Sauvignon blend is a beautiful compromise between the softer, more readily approachable structure of Napa's valley floor fruit, and the large chewy tannins that define Napa's mountain appellations.

FOOD & WINE PAIRING

Pair with braised short ribs with horseradish gremolata.

CSPC: #780356

98% Cabernet Sauvignon, 2% Petit Verdot
40% Rutherford, 30% Diamond Mountain District
30% Stags Leap District - 100% Napa Valley
Brix at Harvest 26.5°
pH 3.85
Total Acidity 6.0 g/L
Alcohol 14.8%
October 2015 Release

CONTACT

Paul Percival
Territory Manager - Alberta
Cell: (403) 861-1159
Email: ppercival@advintagebrands.com



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www.advintagebrands.com