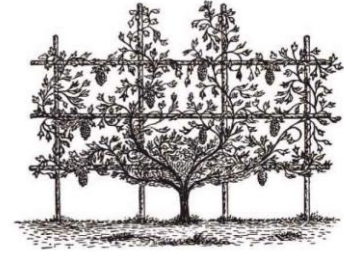




**2013 Fluffy Billows
Cabernet Sauvignon,
Oakville
Technical Sheet**



Fluffy Billows

Harvest Notes

Back to back, 2012 and 2013 are two of the best vintages that we have experienced since the mid-nineties. Talking to neighbors and folks in other appellations, there was a lively debate as to which was a better year. In the end we all agreed both were superb, and each was a reflection of the individual vineyards' reactions to timing in the weather. In 2013, easy weather in the spring led to good set, although with slightly less crop than the previous vintage in Oakville. The summer temperatures were about average, with no major heat spikes during the year. The grapes filed into the winery in orderly fashion as fall brought about a typical cooling change. The fruit composition seemed remarkably similar to the previous year, with the only obvious difference being a richer palate in the 2013, most likely owing to a lower crop level.

Tasting Notes

As we'd expect from a warmer vintage this wine is bursting with ripe fruit aromas from the moment the cork is popped. Blackberry and ripe currant intermingle with anise, cardamom, and a hint of miso. Toasted wood comes wafting through with each sip but is it oak or cedar. Two years in oak coupled with a warm season have made this wine immediately approachable and smooth. 2013 is a standout vintage drinking well upon release but will age well into the future.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Fluffy Billows 2013 Facts:

Harvest Date:	September 18 th -		
Varietals:	100% Cabernet Sauvignon		
Barrel Age:	22 months	Bottle Size:	750ml
	50% new French Oak	Production:	1278
	50% neutral oak	Alcohol:	13.8%
Appellation:	Oakville, Napa Valley	Total Acidity:	4.8 g/L
Bottled:	July 15 th , 2015	pH:	3.63