



2013 Spitfire Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

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

The 2013 is far and away the most "Spitfire" Cabernet we have crafted since starting this project, echoing the classic style of wines our family produced so many years ago. Curiously, this ripe vintage does not leap from the glass fruit-first, but beckons you in with the aromas of vanilla and freshly baked blackberry scone, giving way to a savory backdrop evocative of a Holiday roast. If there was one descriptor to best express the 2013 Spitfire, that word would be *smooth*. Typically we describe wines first and foremost by their aromas, but this vintage will be remembered for a luscious palate. It will be interesting to see how this wine ages, since, at such a young age, it already shows prominent structure and balance.

Winemaking Notes

The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, then cold-soaked for 24 hours, inoculated, and pumped over one to three times per day (depending on temperature and yeast activity). The wine was pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary fermentation and twice more before bottling during its two years in barrel. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Spitfire 2013 Facts:

Harvest Date:	September 18 th -	Bottle Size:	750ml
Varietals:	100% Cabernet Sauvignon	Production:	1209
Barrel Age:	22 months	Alcohol:	13.8%
	50% new American oak	Total Acidity:	4.8 g/L
	50% neutral oak	pH:	3.63
Appellation:	Oakville, Napa Valley		
Bottled:	July 25 th , 2015		