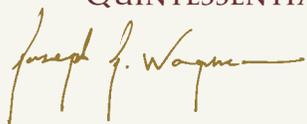


NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT, I SOURCE FRUIT FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS, BLENDING MOUNTAIN REGIONS WITH VALLEY FLOOR CAB TO CREATE THE QUINTESSENTIAL STYLE MY FAMILY HAS BECOME KNOWN FOR.”



JOSEPH WAGNER, FIFTH-GENERATION NAPA VALLEY WINEMAKER

2013 NAPA VALLEY CABERNET SAUVIGNON RESERVE

Our Cabernet Sauvignons garner their style from the diverse array of vineyards in Napa's mountain, benchland and valley floor areas. Within each of these unique topographies, we focus on locations with well-drained, nutrient deprived soils that can stress the vines. With proper farming, the grapes from these locations possess extraordinary concentration of flavor, color and texture.

Cabernet Sauvignon does not lend itself to vineyard designation. Quite the contrary. Cab thrives when blending multiple vineyard sites especially in places as diverse as Napa Valley with its multitude of soils, slopes, aspects and pockets of unique weather. Our approach is to create a perfect balance in this Cab by marrying the weight and firm tannins of the mountains with the supple fruit forward notes of the valley floor and honoring the natural acidity.

For our 2013 Quilt Napa Valley Reserve, we tasted the developing wine throughout the fermentation and aging processes, then set aside the best 2% for this reserve bottling. Our lot selection was based on intensity, complexity and boldness of expression that could withstand a longer aging cycle and heavier use of new French oak.

2013 GROWING SEASON

Growing conditions in 2013 were as close to ideal as could be dreamed of, with moderate temperatures and an early, dry harvest. The spring started warm and dry, which brought about an early bud break. That auspicious start was followed by moderate temperatures through the rest of spring and into summer. Culminating with optimum maturity at harvest, the phenolic concentration found in 2013 is off the charts and showcased in this offering.

WINEMAKER NOTES

For this Reserve wine, the winemaking begins when we call a pick. Regular visits and assessment of each block direct us to harvesting at the right moment. Our assessment consists of testing sugar levels, acidity and pH, but more importantly, waiting for phenolic/physiological maturity. We want to see hard, brown seeds, copper canes, and yellowing of the canopy with some slight dimpling from dehydration on the skins. This gives us the assurance we will have no green tones in the resulting wine and the structure and intensity will be at its height.

In the cellar, we de-stem all Cab and move the must to a temperature controlled tank where it will begin a partially frozen cold soak for up to 2 weeks, and pump over each day to prepare the skins for proper extraction. We then begin a cold fermentation, aiming for 30 days of active fermenting to slowly pull the color and structural elements out of the skins without getting seed tannins. After we achieve dryness, the wine sits under cap, in extended maceration for up to two weeks at which time we re-evaluate the progress of each lot before moving the wine to 59 gallon French oak barrels (70% new) where it undergoes a secondary fermentation. Our final blend (100% Napa Valley Cabernet Sauvignon) came about after numerous blind tastings and is the apex of our Cabernet production.

TASTING NOTES

COLOR: Deep, dark ruby red.

AROMAS: A complex and bold assemblage of dark currant, chocolate hazelnut cream, coffee beans, dark and dense berry fruits, vanilla, red plum, and baking spices along with wild field herbs, tobacco and roasted meats.

PALATE: Intense blackberry cobbler, crème de cassis, toasted hazelnut, chocolate, toffee and strawberry judiciously balanced with dark berry fruits, licorice, and hints of cardamom.

STRUCTURE: A full-bodied wine with layers of complexity, concentrated black fruit and excellent balance. The wine's breadth and structure is complemented by a supple, velvety mouthfeel, with the wine coating the mouth with fine-grained satisfying tannins. The finish is long and satisfying.

