

WEPPLER VINEYARDS

2013 Calistoga Cabernet

Napa Valley

December, 2015

Weppler Vineyards is proud to announce the release of our **2013 Calistoga Cabernet**. Crafted from fruit grown from our family vineyard in Calistoga, Napa Valley this Cabernet is rich and elegant with a wonderful combination of fruit and tannins. Even at this early stage the wine shows soft fruit tannins and is very silky in texture. The tannins from the oak barrels are just noticeable enough without overpowering the fruit. The nose and flavor are of dark cherry, ripe blackberries and vanilla with a hint of tobacco and oak. 515 cases Produced.

For this vintage, our two acre Calistoga vineyard was picked three times harvesting only areas of the vineyard exhibiting skin textures and tastes that were at the peak of ripeness. Sugars at harvest of 25.5 – 26.5 brix yielding 14.8% alcohol, this wine has a pleasing balance of fruit and alcohol. The soils within our vineyard vary from rocky (adding noticeable minerality and dark color) at the base of the foothills to loamy (adding richness and structure) towards the valley floor.

Fermentation occurred in 2 and 3 ton stainless steel open top fermenters with manual punch downs occurring twice daily. Juice was drained and pressed after 75% of fermentation was complete. The balance of fermentation occurred off the skins in enclosed stainless steel tanks.

The wine is 96% Cabernet Sauvignon from our family vineyard in Calistoga, Napa Valley with 4% Valdiguie added to provide a slight softness. Aged for 18 months in 55% new french oak (new oak was 80% Seguin Moreau and 20% Tonnellerie Quintessence). Racking was performed four times at varying intervals. The wine was bottled in July, 2015 and was bottled unfiltered.

Given the complex structure of this young wine, decanting and/or allowing to breathe in the bottle for 60 – 90 minutes is suggested.

Weppler Vineyards produces wines in small quantities and is passionately involved in every step of the process. We strive to produce a wine of exceptional complexity, structure and ultimately, quality. One that we are proud to enjoy ourselves and even more proud to share with our friends. We hope you agree.

Cheers!