

2013

Liquid Twitter  
Cabernet Sauvignon

Our single vineyard wines are produced exclusively from grapes grown on our estate vineyard at the base of Mount St. Helena in the pristine Knights Valley appellation, where Sonoma and Napa counties meet. We strive to make hand crafted wines that are true to the terroir with great ageability. We hand pick and hand sort the fruit in the vineyard, and we press each varietal and clone separately. During blend trials, we taste each barrel individually and in multiple combinations together before we select only the best barrels to be included in our final blends. As a result, no two vintages, no two wines are the same.



appellation

Knights Valley

harvest date

October 12

soil

Alluvium: gravel, sand, clay

production

81 Cases

blend

80% Cabernet Sauvignon  
20% Cabernet Franc

oak

French Oak, 40% new  
Aged: 22 months

vineyard notes

Our estate vineyard sits at 510 feet above sea level. Our vineyard soil is deep, well draining alluvium, consisting of gravel, sand and clay. Because of the excellent drainage, the roots must grow deep to seek water, so our crop yields are lower and berries are smaller with greater flavor concentration. The alluvial soil also provides the mineral component that gives our wines added complexity. The rootstock for our Bordeaux varietals was selected to take full advantage of soil conditions and preservation of water by dry farming. The result is an intensity of flavor that shows in our finished Cabernets.

tasting notes

Heady aromas of blackberry, black cherry, plum, tobacco, mulberry, bramble and a hint of liquorice. The dark fruit is gorgeous and bright, showing damson plum, morello cherry, dark chocolate shavings and kirsch. Tannins are well formed and powerful, yet still silky, giving this wine a youthful intensity with medium acidity and the ability to age for decades.

vintage notes

Back-to-back perfection! Like 2012, 2013 growing conditions were ideal and delivered yet another excellent vintage. The growing season started early and continued evenly. Consistently warm days and cool nights allowed for optimal ripening at a steady pace with full development of rich, complex flavors. Extraordinary!

for inquiries

Contact: [info@grablevineyards.com](mailto:info@grablevineyards.com)