



2013 M.ÉTAIN CABERNET SAUVIGNON

Vineyard Manager Michael Wolf:

2013 saw a year with comparatively low rainfall that yielded a rich and robust crop. An early bud break and ideal bloom-time weather led to excellent vine and fruit growth in the spring, allowing for gradual, even ripening. Several trips through the vineyard were needed to thin the crop, bringing the fruit load to a level where optimal ripeness and flavor intensity could be achieved. There was only one heat spike, occurring in early July, but the vines and fruit were in good condition and suffered no harm. Harvest came early throughout much of the valley, and the J.J. Cohn Estate was no exception.

TASTING NOTES

Winemaker Celia Welch writes of the 2013 M. Étain:

A season of very consistent temperatures and a slightly smaller crop size created this perfectly ripe and aromatic Cabernet Sauvignon. Intensely perfumed aromas of ripe raspberries, blueberry tart, and warm spicy cocoa combine to offer a deeply complex aroma profile of classic Rutherford Cabernet. At entry, the wine is soft, rich, and bright with fresh fruit flavors. The deeper vanilla tones provide a lush backdrop for notes of dark Bing cherries.

Harvested between September 24 and October 9, 2013, the Cabernet Sauvignon fruit which comprised this blend was cut from the vine by hand, then gently destemmed and transferred to fermentation vessels for 21 to 28 days. Each lot was vinified separately, then separated from the skins, gently pressed, and transferred to barrels. The wine was aged in 100% French oak barrels (70% new) for approximately 18 months before bottling. The wine was bottled in March, 2015. A total of 1700 cases were bottled without fining or filtration.

M. ÉTAIN