

# Pellet Estate®



## 2013 CABERNET SAUVIGNON

<b>HARVESTED</b>	September 14 <sup>th</sup> -October 1 <sup>st</sup> , 2013	<b>WINEMAKER</b>	Tom Rinaldi & Nils Venge
<b>AGING</b>	20 months, 75% new French Oak	<b>VINEYARD</b>	Pellet Vineyard®
<b>BOTTLED</b>	May 27 <sup>th</sup> , 2015	<b>APPELLATION</b>	St. Helena
<b>ALCOHOL</b>	14.7%	<b>RELEASE PRICE</b>	\$95 (750 ml)
<b>COMPOSITION</b>	90% Cabernet Sauvignon (66% Clone 4, 34% Clone 337) 7% Merlot 3% Petit Verdot	<b>PRODUCTION</b>	310 cases 750 ml 16 cases 375 ml 90 Magnums 12 Double Magnums

### ESTATE NOTES

Established in 2010, our Cabernet Sauvignon is hand crafted by the legendary Nils Venge from grapes grown exclusively in our historic Pellet Vineyard®, a site that has been producing grapes for over 150 years. The Pellet Vineyard's origin begins in 1859, when pioneer winemaker Henry Alphonse Pellet was hired by John Patchett to make wine from his grapes near the city of Napa. Charles Krug had also begun to make wine in 1858, and Henry Pellet became the second commercial wine maker in Napa County. Formally established in 1863, the Pellet Vineyard was among the first vineyards in Napa Valley intended for producing grapes for wine for consumers at large, rather than family & friends. In 1863, Pellet purchased 45 acres of land south of the town of St. Helena next to his neighbor, Dr. G.B. Crane, and planted 38 acres in vineyards. Our label depicts the dawn of the age of electrification, the era when Pellet illuminated the path towards modern viticultural and winemaking methodology, and with it, the high quality and age-worthy wines that define Napa Valley.

### VINTAGE NOTES

2013 was another near-perfect vintage, perhaps surpassing 2012, yielding a crop of smaller-berried fruit that produced a intense wine, and should stand out for decades to come. Compared to last year, 2013 produced smaller berries, which means a higher ratio of skins to juice, leading to higher levels of color and tannin. We had one heat spike in late June/early July, and the weather was generally dry, warm even and consistent throughout the season. We picked the Cabernet over three days under truly the most ideal conditions in late September, and expect 2013 will turn out to be yet another new pinnacle for our Estate - back to back stellar vintages for 2012 and 2013 in our opinion, with 2013 having a bit of an edge at the moment.

### WINEMAKING NOTES

We hand sorted our grapes both prior to and after de-stemming, and following a four day whole berry maceration and cold soak, we began primary fermentation. After nearly three weeks, the wine was gently pressed-off and racked to 75% new Darnajou and Tarransaud 36 month-aged tight grain French Oak barrels to complete a slow secondary fermentation for another few months. This wine is still in barrel under development, is showing amazing saturation of color, and as with 2012, will be bottle aged for around 18 months before its fall 2016 release.

Krill Family Vineyards ~ 1241 Adams St. #1002 ~ St. Helena, CA 94574  
tel. 707.363.3281 ~ fax 707.967.1191  
www.PelletEstate.com  
www.facebook.com/pelletestate