



2013 McGrail Vineyards Cabernet Sauvignon Reserve

Technical Data

Grape Source:	McGrail Vineyards
Appellation:	Livermore Valley
Production:	1,489 Cases
Varietal Content:	100% Cabernet Sauvignon
Oak:	French, Hungarian, and American
Titrateable Acidity:	0.64
Residual Sugar:	0.012
pH:	3.68
Alcohol Level:	14.6%

Vineyard Notes: Though 2012 was a stellar vintage, 2013 may have been even better. The warm, dry spring brought early bud break and created ideal conditions for the rest of the growing season. The warm days and cool nights in June and July allowed the fruit to ripen quickly and we harvested 3 weeks earlier than in years past. We honed our farming technique and pushed the envelope on deficit irrigating, forcing our vines to work harder to concentrate the flavors in the fruit. 2013 was an exceptional vintage!

Winemaking Style: Our winemaker believes in using a “spice rack” to create this complex Cabernet. We blend French, American, and Hungarian oak. Approximately 70% of the oak is new each vintage and the wine ages for about 30 months in this oak.

The Wine: Our 2013 Cabernet Sauvignon is bursting with aromas and flavors. This opulent wine opens with spicy clove, dark cherry, cassis, caramel, and toasty vanilla. The palate is equally impressive with density, great structure, and notes of blackberry, anise, and a hint of tobacco. Bold tannins frame the full-bodied mouthfeel of this classic Cabernet, leaving a lingering impression of fruit and spice.

Awards:

Our Cabernet Reserve has won the following awards recently:

Wine Enthusiast: 90 points for our 2012 Vintage (May 2015 Issue)

SF Chronicle Wine Competition 2012: Sweepstake Red Wine Award and Best of Class for our 2008 Vintage

McGrail Vineyards and Winery
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