

2013 SKETCHES  
*napa valley*

In 1983, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the vineyard, which has grown to include a proactive approach to sustainability and environmental consciousness. That longstanding commitment and respect for the grapes can be tasted with each sip of these balanced and elegant wines. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

INSPIRATION

Artistic expression is a value Herta Peju has held dear throughout her life. From her early school years and through college she would draw and doodle all over her notebook as a tool to remember her lessons. Later on when she had her two daughters, Lisa and Ariana, she always encouraged them to keep sketchbooks and draw in their free time. Working closely with HB, Winemaker Sara Fowler created a magnificent wine encompassing the beauty that HB sees in everyday life. Each vintage of this wine will showcase a new artwork of HB's, and she hopes Ariana and Lisa will contribute their art in future vintages.

VINTAGE

A textbook grape growing year for the Napa Valley, 2013 started off with healthy winter rains leading into a warm, dry spring and an early bud break. The extended heat spike at the start of July made summer temperatures consistently warm, allowing the grapes to mature steadily and develop complex flavors. Winemaker Sara Fowler describes 2013 as "beautiful, balanced and delicious."

TASTING

An elegant yet expressive wine, the first vintage of HB Sketches showcases a rich nose of raspberry, dried cherry, cocoa bean and cedar. The palate reveals juicy blackberry, plum, black cherry and baking spices. Delicious now, this wine's focused and velvety tannins will allow it to mature for ten years or more.

APPELLATION  
*napa valley*

VINEYARD  
*rutherford estate, persephone,  
wappo*

COMPOSITION  
*57% cabernet sauvignon,  
43% merlot*

COOPERAGE  
*50% french oak and  
50% american oak, 65% new*

AGING  
*16 months*

ALCOHOL  
*14.5%*

TA  
*6.2 g/l*

PH  
*3.63*

HARVEST DATE  
*october 2013*

BOTTLING DATE  
*april 2015*

RELEASE DATE  
*september 2015*

CELLARING  
*enjoy now through 2025*

CASES  
*114*

SRP  
*\$100 | \$1200*