

2013 THE EXPERIMENT  
*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

Peju winemaker Sara Fowler's yearly barrel experiment is well known among her fellow winemakers in Napa Valley. For the 2013 vintage she chose to work with 60 different barrel toasting styles and 23 coopers, then shared this learning tool with her peers by offering a comparative tasting to determine the flavors and textures that come from each unique oak treatment. This wine is not only a unique expression of the Cabernet Sauvignon grape, it is also an ode to the spirit of the Napa Valley. The vintners of Napa Valley see each other as partners working towards the same goal, and it is this collaborative spirit that makes the Valley so special.

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

Rich and round this bold red exudes deep flavors of plum, cigar box and crème de menthe. Layers of vanilla bean, cassis and white pepper reveal themselves on the palate finishing with notes of espresso and cocoa powder. This exuberant wine is delicious now and will continue to mature for the next ten years.

APPELLATION  
*napa valley*

VINEYARD  
*rutherford estate, persephone,  
wappo*

COMPOSITION  
*100% cabernet sauvignon*

COOPERAGE  
*80% french oak and  
20% american oak, 100% new*

AGING  
*18 months*

ALCOHOL  
*14.8%*

TA  
*6.3 g/l*

PH  
*3.75*

HARVEST DATE  
*october 2013*

BOTTLING DATE  
*june 2015*

RELEASE DATE  
*september 2015*

CELLARING  
*enjoy now through 2025*

CASES  
*649*

SRP  
*\$60 | \$720*