

NINER

WINE ESTATES

2013 FOG CATCHER

ESTATE GROWN

WINEMAKER
Patrick Muran

CLONES
337, 327, 400, 595, 8, 1

ROOT STOCK
101-14, 1103P

HARVEST DATES
September 14 - October 8

AVERAGE YIELDS
3.1 tons/acre

AVERAGE BRIX
25.8°

pH / TA
3.5/ 6.5 g/L

ALCOHOL
14.9%

VINEYARD BLEND
92% Heart Hill Vineyard
8% Bootjack Ranch

VARIETAL BLEND
42% Cabernet Sauvignon,
29% Malbec, 24% Petit Verdot,
5% Cabernet Franc

COOPERAGE
French Oak
75% New

BARREL AGING
28 months

CASES PRODUCED
450

RETAIL PRICE
\$75



SITE

The majority of the grapes for this wine were grown at Heart Hill Vineyard, named for the naturally occurring grove of oak trees in the shape of a heart facing 46 West. The vineyard is composed almost entirely of south-facing, hillside plantings on steep rocky slopes of primarily siliceous shale. The four varieties in this wine are all grown on the face of Heart Hill, and part of our original plantings at this site.

IN THE VINEYARD

While 2013 was the driest year ever recorded, the combination of well timed spring rains (just as the root systems were developing) and mild but consistently warm temperatures throughout the growing season led to a spectacular vintage. In addition, the maturing of our original plantings lead to much more complexity in our wines across the board.

IN THE WINERY

Our winemaking team began by selecting the best fruit from the six different Bordeaux varieties we farm. From there each varietal was fermented and barrel aged separately. After 14 months a combination of Cabernet, Malbec and Petit Verdot barrels were identified as the best of the vintage and truly unique. We then composed the blend and returned it to barrel for another 14 months to achieve a level of cohesion and melding of flavors that isn't possible from simple post aging blending.

TASTING NOTES

A hallmark of a great wine is the unfolding of layers that happens as it sits in your glass. Immediately after pouring, this wine has notes of dark fruit and hints of clove. Swirl in your glass and watch as toasty, vanilla notes integrate with cherry blossom aromas & an innate chalkiness. The palate is simply elegant; with tannins that are very much alive after being cellared in barrel for 28 months. We highly recommend decanting this wine and watching the layers reveal themselves.