

KNUTTEL

FAMILY

2013 DRY CREEK VALLEY CABERNET SAUVIGNON



“Sebastian’s Infinite Limits”

Production: 280 cases

The near perfect and bounteous 2013 vintage afforded the chance to select entirely from hillside blocks for the blend. Our vineyards include Doug Rafanelli’s Cabernet blocks in the western hills of Dry Creek Valley, and those from Fred Peterson’s Bradford Mountain vineyards a bit further to the north.

The 2013 Knuttel Family Cabernet Sauvignon is a true Bordeaux blend—Sebastian’s “Infinite Limits” perfectly describes the virtually infinite number of permutations in our blend trials, with only limited solutions giving yield to unlimited complexity. To select barrels from our Rafanelli and Peterson hillside blocks, we blended Peterson Vineyard Malbec for its bright fruit, and Merlot from Woods Vineyard for its spiciness. Handpicked, sorted fruit was extracted by punch down in small bins. Extended maceration on all lots augmented the wine’s structure and depth, as did eighteen months of aging in French oak, 30% of it new.

Aromas of black cherry and ripe plum mesh with blackberry spice and violets. Flavors explode on the palate, with velvety tannins and elegant acidity seamlessly integrated into the finish. The balance of the wine makes it extremely versatile, pairing equally well with salads and cheeses as well as grilled vegetables and roasted red meats.

Brix at harvest: 24.0% (average)
Bottling pH & Titratable acidity: 3.73, 5.6 g/L
Alcohol: 13.9% by volume
Residual sugar: 0.06% by weight (dry).
Aging: 18 months in French oak, 30% new oak