



NEWTON

—VINEYARD—



HARVEST DATES

September 15 - October 23, 2013

COMPOSITION

85% Cabernet Sauvignon
9 % Petit Verdot
6% Malbec

APPELLATION

Napa Valley

pH 3.64 TA 5.8 g/L ALC 14.5%



2013 UNFILTERED CABERNET SAUVIGNON

Dedicated to working in harmony with nature to produce remarkable artisan wines, Newton Vineyard transforms fruit of uncompromised quality into wines of distinctive character.

VINEYARD

Grapes for our 2013 Unfiltered Cabernet Sauvignon were harvested and blended from our three Napa Valley vineyards located within the Spring Mountain, Mt. Veeder and Yountville appellations.

VINTAGE CONDITIONS

The 2013 vintage in the Napa Valley was warm, dry and early. Despite the ongoing drought conditions over much of California, our vineyards secured just enough winter and spring rainfall to make it through the dry summer months. The grapes were able to fully ripen in ideal conditions in late summer and into fall. 2013 will likely be a celebrated vintage for Napa with powerful and intense flavors, balanced acidity and long rich and mouth filling textures.

VINIFICATION

Once harvested, our Cabernet Sauvignon grapes were sorted using an optical sorter that inspects individual berries to ensure uniform, perfect ripeness. The must then underwent five days of a cold soak followed by seven days of fermentation using native yeasts. The wine then rested on the skins for up to one month to develop additional complexity before being pressed and aged for 14 months in French oak barrels, 30 percent of which were new.

TASTING NOTES

This is a wine for the ages. Black, inky mulberry, licorice, currant, and dark chocolate are present on the nose. The palate is concentrated and intense with hints of black currant, mulberry and aged tobacco. Firm, savory tannins and mineral notes round out the palate of this powerful, robust wine. While immediately approachable, this wine will also benefit from medium-term cellaring.

FOOD PAIRING

A true Napa Valley Cabernet, this wine will make a great match with venison served with a pan sauce, grilled lamb chops or a tri-tip steak rubbed with rosemary and freshly ground pepper.

SERVING AND CELLARING

The solid structure of this wine will allow it to age for 10 to 20 years.