2013 Stanton Oakville, Napa Valley Cabernet Sauvignon

The Oakville appellation in the Napa Valley has long been recognized as a unique combination of soil, topography and climate that join together to create an environment that produces world class cabernet sauvignon.

For over forty years the Stanton Family has grown exceptional cabernet grapes on their 42 acre Oakville Vineyard. Since 1999 they have produced award winning cabernet of their own from these grapes under the Stanton Vineyards label.

The growing season of 2013 was relatively normal except that we were in the second year of an historic California drought. Despite the lack of adequate rainfall our yields were still near average, and our cabernet came in at 3.7 tons per acre.

This 2013 Stanton Estate Cabernet is expressively dark and fragrant, with juicy blackberry, cherry, currant and earthy nuances finishing with ample, but well-integrated tannins.

Sure to be another success from Winemaker Dave Phinney and Winegrower Doug Stanton. As always, we hope you enjoy drinking this wine as much as we enjoyed growing and producing it for you!

DOUG STANTON

WINEMAKER: Dave Phinney
WINEMAKING: Grapes harvested October 12, 2013
Aged for 20 months in 100% French oak, 50% new
Alcohol 14.8% by volume
COMPOSITION: 100% Stanton Estate Oakville Cabernet Sauvignon
VINEYARD DETAILS:
Soil Profile: Gravelly sandy loam to clay loam
Years Planted: 1991
Root Stock: 5C (Berlandieri x Riparia)
Trellis: Bilateral cordon, 7’ x 11’ row spacing
PRODUCTION: 520 cases
SUGGESTED RETAIL PRICE: