

Barons

2013 Columbia Valley Cabernet Sauvignon

Vintage Notes: 2013 was a warm vintage with growing season temperatures were higher than normal in the daytime and more importantly in the nighttime. The diurnal temperature swing was smaller during the summer. September saw cooler temperatures which extended harvest into late October and November. The wines from this warm vintage are plusher in fruit, and somewhat lower in acidity. The wines from 2013 should be ready to drink upon release, with potential to age 5-7 years.

Tasting Notes: “Bright medium ruby. Deep scents of cassis, black cherry, licorice and sweet chocolatey oak, lifted by a note of violet. Considerably sweeter and richer than the Petite Barone but with excellent vinosity and energy to the tactile, ripe flavors of dark berries, violet, menthol and bitter chocolate. Finishes with chewy, rich, building tannins and excellent length and lift. This substantial, glossy Cabernet is balanced from the outset but should evolve gracefully over the next decade.”

-- Stephen Tanzer 90 Rating, Vinous

Vintage: 2013

pH: 3.68

AVA: Columbia Valley

Acidity: 6.3 g/L

Composition:

75% Cab Sauv

10% Cab Franc

10% Petit Verdot

5% Merlot

Alcohol: 14.1%

Vineyards:

Conner Lee

Hedges Estate

Stone Tree

Winemaking:

23 months in barrel;

100% New, French Oak

Production: 194 cases

Release: November 2017

Aging: 10-15 years



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