



# RUSSELL

FAMILY VINEYARD

## 2013 Cabernet Sauvignon

### APPELLATION

Paso Robles Westside Willow Creek Area

### GRAPE VARIETIES

Cabernet Sauvignon

### SOIL

The vineyard is located on a very steep south facing slope (40%) of the Russell's property. The soil is a blend of Calcareous, clay and sand, which creates complexity and aging capacity. High soil PH of 8.0

### VINEYARD

The vines are very close spaced, around 2240 vines per acre. Very clean vertical shoot position on extremely steep south slope allows for best exposure for optimum ripening. Very low yield, at only 2 tons per acre.

### VINIFICATION

Hand picked at 26.8 Brix with good acidity at 6.8 TA. The grapes are cold soaked for 7 days at 40 degrees and then fermented for three weeks at 80 degrees. The wine is left on the skins for three weeks after the fermentation is complete to extract all the flavors from the grapes. The wine was immediately pressed to 100% new French and American oak barrels for 26 months before bottling.

### ALCOHOL

15.4%

### CASES PRODUCED

105

### TASTING

Full bodied, rich and polished with layers of concentrated cherry, chocolate and cedar notes. Impressive mouth-feel and unforgettable lingering finish. Closed with a 54mm cork when most are 49mm. Might be the best Cabernet Sauvignon Erich has ever made!

Drink now until 2026

