



CONN CREEK  
N A P A V A L L E Y

## 2013 Anthology Cabernet Sauvignon

NAPA VALLEY

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR NEARLY 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON. OUR FLAGSHIP WINE – ANTHOLOGY – IS NAMED FOR A GREEK WORD THAT REFERS TO A COLLECTION OF LITERARY OR ARTISTIC WORKS AND IT APTLY DESCRIBES OUR APPROACH TO CRAFTING THIS WINE. WE SOURCE FRUIT FROM A COLLECTION OF NAPA VALLEY'S FINEST VINEYARDS AND DIVERSE AVAs FOR GROWING CABERNET SAUVIGNON. THE AVAs ARE LIKE A GOURMET PANTRY OF SPICES: EACH ONE CONTRIBUTES DISTINCT CHARACTERISTICS TO THE BLEND, RESULTING IN A WINE OF GENEROUS FLAVORS WITH LAYERS OF DEPTH AND COMPLEXITY.

### [TASTING NOTES]

"Dark fruits of cherry, plum and cassis. Spices, chocolate, and almonds wrap around a bright beam of rich fruit. Has the concentration, power and balance to age successfully."

— Mike McGrath, Winemaker

### [VINEYARDS & VINTAGE]

- The 2013 season saw warm weather in early spring that jump-started vine development. Bloom occurred soon after to set the stage for an early harvest. Moderate temperatures the rest of the growing season encouraged steady, even ripening and permitted picking at the peak of flavor development.
- Sourcing grapes from nearly all of a Napa Valley's appellations provides us with many alternatives when it comes to crafting our flagship wine. The 2013 Anthology includes vineyard lots selected from the following appellations:
  - Atlas Peak                      –Diamond Mountain   –Oak Knoll
  - Calistoga                       –Mt. Veeder           –St. Helena
  - Chiles Valley                 –Napa Valley           –Stags Leap District
- when it comes to crafting our flagship wine. The 2012 Anthology includes vineyard lots selected from the following 14 appellations:

### [WINEMAKING]

- Cabernet Sauvignon which includes all five Bordeaux varietals, selected from 34 separate fermentation lots. Vineyard lots were vinified and aged separately. Only the best barrels from each lot were selected for the final blend.
- Gently destemmed to retain whole berries. Cap management used a combination of pump overs and delestage for gently tannin extraction.
- Press cuts made to minimize harsh tannin with Malolactic fermentation in barrel to enhance oak integration.
- Aging as a blend integrated the components to remove any textural edges.
- Aged in barrel for 20 months in 46% new French oak.

### [FOOD PAIRING]

- Your favorite dry-aged beef, braised lamb shanks, and fresh fettuccine with morel mushrooms.



### BLEND:

Cabernet Sauvignon 93%,  
Cabernet Franc 6%, Petit Verdot 1%

### BARREL AGING:

19 Months in French Oak (50% new)

### ALCOHOL:

14.5%

### TOTAL ACIDITY:

0.59g/100mL

### PH:

3.72

### CASE PRODUCTION:

6,500

### SUGGESTED RETAIL PRICE:

\$55

*Michael McGrath*

MIKE MCGRATH, WINEMAKER