



Forman

2013 Cabernet Sauvignon

2,146 cases 750ml

75 cases 1.5L • 99 3L bottles

TASTING NOTES

The stones, the gravel, the exposure; yes, it's all there! An intense mineral driven bouquet of subtle mint, licorice, raspberry and that elusive Bordeaux spice wafts from the glass. One instantly knows this will be a regal wine. The very young but already complex nose lures quickly the desire to taste. Huge energy and fruit quality are lively in the flavors. It's young and nervy but also exciting to drink even in its infancy. The final impression is of a substantial wine but also of a wine with more elegance than power. It definitely carries a statement.

75% Cabernet Sauvignon – 10% Merlot

8% Cabernet Franc – 4% Petit Verdot

3% Rock Pile Vineyard Malbec

Aged 22 months in 70% new and 30% two year old Bordeaux barrels

Bottled unfinned, but filtered July 21 & July 22, 2015

Alcohol 14.51%

Total Acid 0.6 g/100ml

PH 3.79

Glucose/Fructose <0.04/100ml (dry)>

Malolactic + Done in barrels after harvest

RIC'S TASTING NOTES

Vintage 2013 produced one of the finest reds that has come from this property in its 32 year history of recent production. I say recent because it had been in production probably pre-prohibition and I discovered it in 1970; a tree and brush-covered abandoned vineyard. After some serious resurrection of the parcel I planted it in 1980. What intrigued me most about the discovery of this land was it's stony-gravelly composition and rolling to steep hillside perch 400 feet above the valley floor. When you read about the great vineyards of the world it's almost always about the stones, gravel, drain ability and perch that sets a special parcel above all of the rest for stand out quality. Well, from my very first observation of this very special piece I was confident I had stumbled on just such a prize. It has proven me right for over 32 years. Showing its' superiority, the soil has blessed me with my 49 career best wines 2013-2015.

This was our introduction year to the great California dry spell. Our rain stopped on December 24, 2012 – we didn't see another drop until .6 inches came on June 25th. This freak rain was followed by extreme heat; 100-108 degrees on July 27th. Vines had not been leafed or thinned and coupled with the unusual rain in June they did not suffer horribly from the severe conditions. It has been said that vines need to suffer and strive to survive if they are going to produce outstanding quality. This concept may have been proven correct in 2013.

Vintages 2013-2015 are wines that those who have followed my production are not going to want to miss. They are all stunning examples of what this great vineyard can produce.