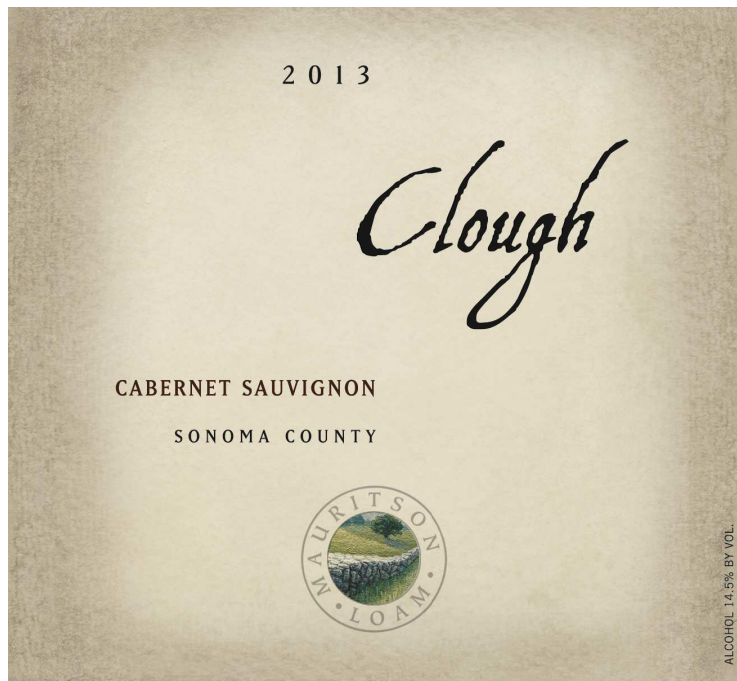


LOAM SINGLE-SOIL SERIES



2013 Clough Cabernet Sauvignon, Sonoma County

Production: Approximately 50 cases
Appellation: Sonoma County
Composition: 100% Cabernet Sauvignon
Soils: Clough
Alcohol: 14.5 % by volume
Aging: 28 months oak barrels, 100% French

Winemaker Notes

Formed through sedimentary flow, Clough Soil is a gravelly loam, layered in quartz and chert. This soil is found on gently undulating old terraces at elevations of 200 to 1,000 feet. Moderately well drained, Clough is derived from conglomerates and other sedimentary rocks and is considered to be a moderately acidic soil with a normal pH of 5.8.

The gentle slope at which Clough soils are located provides the perfect balance of minimal water retention without stressing the vines too much. The soils are fairly nutrient rich and the locations provide ample sun exposure and drainage. Clough soils embody the prototypical Cabernet landscape, yielding small-berried clusters with intense red fruit and nuances of earth and spices.

With perfectly ripened fruit *and* tannins, the 2013 vintage of Clough is quintessential Cabernet: bold, luxurious, intense and age-worthy. It reminds us why Cabernet is king and that not all soils are created equally. High toned red fruit are complemented by a savory salinity on the nose. Rich oak and ripe fruit greet the palate and the wine retains its focus. Linear and well structured, this Cabernet lingers on the finish to reveal beautiful acidity. With a long life ahead of it, this wine will drink gracefully for the next 7-12 years.