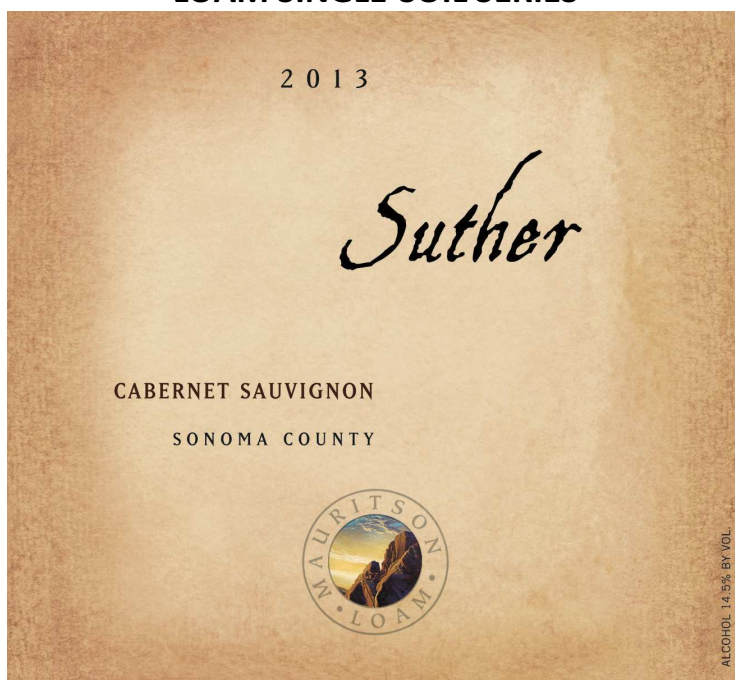


## LOAM SINGLE-SOIL SERIES



### ***2013 Suther Cabernet Sauvignon, Sonoma County***

Production: Approximately 50 cases

Appellation: Sonoma County

Composition: 100% Cabernet Sauvignon

Soils: Suther

Alcohol: 14.5 % by volume

Aging: 28 months oak barrels, 100% French

### **Winemaker Notes**

Weathered from metamorphic rock, Suther is a gravelly Loam found on the side slopes of mountains underlain by sandstone and shale. Primarily located between 500-3,000 feet in elevation, Suther soils are only found in the geographic locations associated with great Cabernet Sauvignon.

The granular structure and shallow nature of Suther soils provide little water retention and minimal biologic activity, while increased sun and wind exposures ensure low vigor, small berry formation and uniformity in ripeness. Suther soils tend to be nutrient deficient, lacking in nitrogen, phosphorus and boron. The reddish nature is indicative of oxidized soils that are high in iron content. With a pH ranging from 5.5 to 6.0, Suther soils are moderately acidic.

The ripe cherry fruit on the nose is accented by hints of mineral and sweet oak. The palate is awash with ripe fruit and layered flavors of cacao, cigar box and iron. Combining power and finesse, the tannins are big and rich. Perfectly balanced, this Cabernet will drink beautifully for the next 10-15 years.