



MARSTON FAMILY
VINEYARD

2013 MARSTON FAMILY VINEYARD CABERNET SAUVIGNON

The 2013 vintage marks our forty-seventh growing season in the Napa Valley. We strive to produce a classic, distinctive wine that expresses the complexity of our terraced hillside vineyards along the southern edge of the Spring Mountain District. Each year we select and hand cultivate our favorite blocks of the 45 acre estate vineyard to produce a limited amount of *Marston Family Vineyard Cabernet Sauvignon*.

The 2013 growing season started like the 2012, with an early bud break. As in the previous year, Ideal conditions during bloom allowed for an almost perfect set. Outside of a heat spike in late June, the temperate conditions continued through veraison in July and August. As with 2012 there were very uniform clusters but the canopies were more balanced in 2013.

The harvest season started off early, with ideal moderate temperature that shrugged off two brief September rains. The wonderful set and more balanced canopy gave a more “normal” yield during harvest. The berry sizes were smaller and clusters were average. With the ability to pick when we wanted, the resulting phenological ripeness produced excellent quality grapes.

Technical Data:

Appellation: Spring Mountain District, Napa Valley

Composition: 100% Cabernet Sauvignon

Harvest Date: October 17th and concluded on October 21st, 2013

Vinification: 50% Barrel fermentation, 50% Traditional Tank. 100% New French Oak Aging

Production: 386 Cases Bottled on May 4th, 2016 (\$135.00/ 750ml)

Winemaker Tasting Notes: *“A perfumed nose of black cherry, pomegranate, rose hips, violets, black tea, fresh tobacco, chocolate, and hints of cloves. A blackberry front leads to a full mouth of raspberry, cranberry, blueberry, balsamic, and hints of fresh tea leaf. The floral finish is long and clean highlighting notes of Bing cherry and citrus blossoms.”* ~ Marbue Marke

Family Owned by Elizabeth & James, John, Tanya & Kathryn, and Michael & Alexandra Marston.