YAO FAMILY WINES





YAO MING FAMILY RESERVE 2013 NAPA VALLEY CABERNET SAUVIGNON

TASTING NOTES:

The 2013 growing season in the Napa Valley was classic. This vintage will prove to be historic. Appearance exhibits deep dark purple color with intense hues. There is exuberant fruit with pronounced plum and blackberry. The fruit is framed with barrel notes of toast and baking spice. The palate is jammy yet supple and elegant, with lush richness from integrated tannin structure. The wine comes together on the finish and lingers for a long time on the back of the palate. This wine is approachable now and will age for 18 years.

WINE FACTS:

- <u>Vineyards</u>: Vineyards range from our ranch in Oakville to our bench land vineyards in Rutherford. The clonal selection includes Cabernet Sauvignon 337, 4, and 6. The soils are alluvial fans and volcanic rock at an elevation of 200–1800 feet above sea level. Barrels were hand selected by taste.
- **Harvest:** Early through late October 2013. Grapes were harvested at an average of 25.3°Brix.
- Winemaking: Fruit was rigorously hand-sorted and fully destemmed to small stainless steel tanks with light crushing. Cold soaks (5-7 days), warm fermentations between 29–32°C (85-90°F), and moderate pumpovers twice each day. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one assemblage being done to allow the blend to "marry" in barrel. Barrels for final blend were hand selected by taste. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.
- **2013 Blend:** 96% Cabernet Sauvignon, 2% Petit Verdot, 1% Merlot, and 1% Cabernet Franc.
- Cooperage and Aging: 100% new barrels; 100% French Oak. Total time in barrel: 24 months
- **Bottling:** December 2015. 179 cases produced.
- Final bottling technical information:

pH: 3.55 TA: 6.7 g/L Alcohol: 14.4 %

Release date: Fall 2016

