

YAO FAMILY WINES

NAPA VALLEY



YAO MING 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 a deep rich ruby hue. Aromas are layered with black berry and flavors of cherry, cassis and plum. There is a core minerality with violet tones. The oak is well integrated and has nice toast aroma with hints of vanilla, spice and dried wood. On the palate, the wine is lush and firm but also has long mature lush tannins and supple texture. This wine can be enjoyed now and will age for 15 years. It is very elegant.

WINE FACTS:

- **Vineyards:** Vineyards range from our bench land site in Yountville to Northern St. Helena. The clonal selection includes Cabernet Sauvignon 337, 4 and 6. The soils are alluvial fan and volcanic rock at an elevation between 70– 548.6 meters (200–1800 feet) above sea level.
- **Harvest:** Late September through 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:** 91% Cabernet Sauvignon, 5% Merlot, 2% Cabernet Franc and 2% Petit Verdot.
- **Cooperage and Aging:** 65% new barrels; 100% French Oak. Total time in barrel: 18 months
- **Bottling:** September 2015 2,600 cases produced.
- **Final bottling technical information:**
 - pH: 3.52
 - TA: 6.2 g/L
 - Alcohol: 14.2 %
- **Release date:** Spring 2016

