



CASA PIENA

GAIL & CARMEN POLICY

2013 CASA PIENA CABERNET SAUVIGNON

ESTATE, YOUNTVILLE, NAPA VALLEY

Building on an above-average vintage like 2012, both in terms of yield and overall wine quality, 2013 was exceptional from the early stages of the growing season right through the pick date in mid October. Yields were similar to 2012, but in 2013 one of the real defining characteristics that took wine quality to the next level was clusters that were similar in size to what we saw in the prior vintage, but with smaller berries. That translated to a higher skin to juice ratio for the fermentations, creating wines of intense depth, structure, and phenological maturity.

The 2013 Casa Piena Estate Cabernet Sauvignon is made up of the best barrels of clones 337, 341 and clone 7. In the glass the wine has a nearly opaque deep purple hue. The real intrigue comes in the form of the nuanced, deeply layered aromatics. Notes both light and dark emanate towards you: citrus peel, lavender, star anise, cedar bark, crushed blackberries, sandalwood and kirsch liqueur. The palate experience is definitively marked by a pronounced structure and bright high tones, which is the calling card for a wine that had plenty of skin contact during fermentation. Dark notes of cassis, baking chocolate, plum compote, tobacco leaf and oolong tea are neatly layered amidst an upright and bright acid backbone.

Casa Piena is drinking beautifully now. However, 7+ years in the cellar will allow these wines to age extremely graciously plus show their true colors once all the structural components integrate and flesh out.