

Tasting Notes

2013 Nota Bene

Bud Break:	April 15, 2013
Veraison:	August 1, 2013
Oak Regime:	80% French, 20% American
Barrel Age:	1/3 new barrel, 1/3 one year old and 1/3 two year old
Primary Coopers:	Radoux, Le Poi, Alain Fouquet and Saury
Harvest Dates:	October 10-31, 2013
Bottling Dates:	September 25, 2014
Final Blend:	<ul style="list-style-type: none">• Cabernet Sauvignon 49%• Merlot 40%• Cabernet Franc 11%

Alcohol: 13.9%

Winemaker's Notes

The 2013 Nota Bene has proven to be yet another outstanding vintage. Its tantalizing signature of sweet, ripe cherry complimented by its dusty earth undertones is salivating. Rich, smooth tannins coat the palate resulting in a juicy mouth feel with an alluring gift of violets, flowery undertones and a lingering finish reminiscent of a sweet cigar box. Medium-full bodied with well integrated tannins and a lengthy weigh that would pair most perfectly with robust BBQ red meats, Bison and grilled vegetables.

GRAHAM PIERCE, WINEMAKER

2013 Vineyard Notes

The 2013 growing year proved to be exceptional. Starting off early, the season remained about 2 weeks ahead of most previous years all summer. With an abundance of sunshine and moderate temperatures the season was ideal throughout veraison and all the way to harvest which gave us an excellent, lengthy ripening period. An almost perfect vintage, this one will be 'a vintage to remember'.

STEVE CARBERRY, WINEGROWER

