

FORTNIGHT

A Fortnight is a unit of time equal to 14 days (2 weeks). While every harvest season is the culmination of a full 12 months of rigorous preparation and strenuous effort to produce the best wines possible, there is a specific, almost magical moment during the harvest period when we must decide when to pick each block and begin the journey of transforming beautifully ripened fruit into exceptionally crafted wine.

With this in mind we decided that starting with the 2012 harvest we would keep a journal recording this transformation from grape to wine and from these experiences Fortnight was born.

AROMATICS:

Ripe raspberries, sage, anise seed, fennel, cinnamon and vanilla

ON THE PALATE:

Bright blackberry, rich coffee/chocolate, vanilla with cedar and crushed gravel on the finish. Very smooth entry, rich mid-palate that builds to a broad, dense finish

2013 NAPA VALLEY
CABERNET SAUVIGNON

BLEND PERCENTAGES

80% CABERNET SAUVIGNON
15% MERLOT
5% MALBEC

CASE PRODUCTION

1600

HARVEST DATES

October 1 – October 17, 2013

BARREL PROGRAM

55% French Oak,
45% American Oak
30% New

BARREL AGING 20 months

ALCOHOL 14.5%

pH 3.68

TITRAITABLE ACIDITY 6.3 g/L

BOTTLING DATE

May 5, 2015

