



Limited Production



THE GRAPES FOR THIS
WINE WERE SOURCED FROM
OUR ESTATE VINEYARDS
IN SOUTHERN MONTEREY
COUNTY ON CALIFORNIA'S
CENTRAL COAST.

2013 Cabernet Sauvignon

The grapes for this wine were sourced from our estate vineyards in southern Monterey County, a part of California's renowned Central Coast. This region experiences warm, sunny days, perfect for the sunshine-loving Cabernet grapes. Cool winds follow in the late afternoon, leading into chilly nights. The high day-to-night temperature differential results in a long growing season, allowing the grapes to achieve intense and fully-developed varietal flavors.

On the heels of a picture-perfect 2012 growing season, the 2013 vintage was another beaut. Spring came early and lasted long, with temperate conditions and ideal temperatures. Cool nights and overcast mornings followed by breezy warm afternoons made the summer months ideal for even ripening and good flavor development. At the winery, the fruit was carefully sorted, fermented in small lots, and aged for twelve months with a combination of French and American oak. In comprising the final blend, a small amount of Syrah, Merlot and Petit Verdot was added to enhance the complexity and heighten the fruit.

Our 2013 Ryder Estate Cabernet Sauvignon is full-bodied and elegant, with aromas of black currants and dark cherries accented by hints of chocolate and vanilla. Bright flavors of blackberries and blueberries create a lush mid-palate and the soft tannins lead into a smooth, savory finish.