

THE TERRACES

2013 Rhyolite Red Blend

Rutherford, 100% Estate



Varietal:	63.6% Cabernet Sauvignon 27.3% Cabernet Franc 9.1% Zinfandel
Cases:	255
Alcohol:	14.9%
Bottled:	May 8, 2015
Released:	November 1, 2016
Suggested Retail:	\$85.00
Vineyard:	The Terraces estate vineyards are between 300 and 500 feet in elevation in the eastern foothills of the Rutherford AVA. The very well drained soils are comprised of volcanic rock known as Rhyolite. Moderately warm, the vineyard is still marginally influenced by early morning fog. The fruit for this wine is estate grown and comes from six unique hillside blocks
Vintage:	A warm dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening. Terrific Fall weather ensured ideal maturity.
Production:	Hand picked and sorted before being de-stemming, each lot went into small tanks as whole berries. After a brief cold soak, the lots were fermented with a combination of wild and cultivated yeasts. A combination of punch downs, pump overs and rack and returns were performed several times a day to influence extraction in different ways over the course of fermentation. Pressed gently in a basket press, the wines were moved with lees to 40% new French barrels to finish malolactic fermentation.
Tasting Notes:	Our flagship wine, the 2013 Rhyolite is deep in color, with aromas of sweet black fruits, forest floor, and baked spices. Palate is ripe with brooding flavors of black currant, baked cherry, and bramble with hints of nutmeg, charred oak, and subtle, integrated tannins. Long finish. Drink now to 10-12 years.
The Terraces:	130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. We produce less than 3500 cases in total each vintage. We encourage you to visit on your next trip to Napa.