



CONTINUUM 2013

66% Cabernet Sauvignon, 21% Cabernet Franc, 9% Petit Verdot and 4% Merlot

VINTAGE NOTES-The 2013 growing season began with a warm dry spring, initiating a three-year series of dry weather patterns, and advancing the growing cycle 2-3 weeks ahead of our four-year average. 2013's early bloom, set and veraison were followed by a moderate summer with no heat spikes. This early phenology carried through to the end of the summer, when we began harvest on September 9th. Harvest was slow and steady until its completion on October 3rd. In total nearly 100 tons were harvested, with vineyard yields under 2 tons an acre. Rainfall was quite shy in 2013, with a mere six inches recorded in the 12 months between January and December, as was the case generally throughout the Napa Valley. This year we began night harvest operations for the majority of the harvest season. Although requiring more equipment and labor, the resulting fruit is delivered at a cooler temperature to the winery thereby promoting a cleaner fermentation. Our specially designed estate winery was completed just in time for harvest, inaugurating a new era of estate winegrowing for Continuum. Overall, 2013 was a fabulous year; balanced, ripe, concentrated and beautifully structured.

WINEGROWING-100% of the 2013 Continuum was grown on Pritchard Hill in the western hills above Oakville. Our 38 acres of mature estate vineyard, with an average age of 22 years, has a variety of western and south facing aspects with plantings of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot.

HARVEST DETAILS- All 2013 estate fruit was hand harvested between September 9th and October 3rd.

PRODUCTION-As of the 2013 harvest, Continuum is 100% estate grown, produced and bottled. All fruit was selectively hand-harvested into small lug-boxes, sorted before and after destemming, then gravity fed into French oak tanks or cement tanks for fermentation. After fermentation, all lots were drained, with pomace pressed separately, to 68% new small French oak barrels for malolactic fermentation and aging. The wine was clarified slowly and naturally through the use of traditional settling and racking techniques and bottled without fining or filtration. Each vineyard lot was tasted and carefully considered when assembling the 2013. In the end, 30% of potential lots were declassified, as they did not meet Continuum's standard of quality. The 2013 spent a total of 22 months in barrel.

TASTING NOTES- Extreme care and attention to detail in both vineyard and cellar produced a fabulous 2013 Continuum, 100% grown, produced and bottled at our estate high above Oakville. The 2013's dense purple robe and vibrant violet rim lead to aromas of cassis, cardamom, espresso and graphite. A full-bodied wine, with a supple palate and finely sculpted tannins, 2013 shows damson plum, black cherry and roasted coffee notes and a long, complex finish. Our finest vintage yet, 2013 is a wine to savor and enjoy through all the seasons of its opulent, and age worthy life.

DECANTING- For the fullest sensory experience we encourage decanting Continuum, to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate.

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