

## 2013 BOUGETZ CELLARS AMARYLLIS SPRING MOUNTAIN DISTRICT CABERNET SAUVIGNON

## **WINEMAKER NOTES**

The 2013 Amaryllis Cabernet Sauvignon is 93% Cabernet Sauvignon and 7% Merlot. This wine shows the classic tannic backbone of a mountainfruit based Napa Valley Cabernet Sauvignon, which requires patience and some extended time in the cellars. The luscious Merlot blended in provides a bit of juicy blue/black fruits in the midpalate properly supported by the fine grained tannins. Plenty of acidity in this wine lingers on the finish. You will be rewarded by letting this wine rest for 3 to 5 years in the cellars.

## **HARVEST NOTES**

Perched on an exposed shoulder up on Spring Mountain, this site gets plenty of sun, as it sits above the fog, basking in the warmth of the valley. 2013 had a very similar growing season to 2012, which was near perfect; very few heat spikes, and a consistent, warm temperature. With bright sunshine through flowering and fruit set, followed by a warm and sunny summer, we were able to harvest this fruit about a week earlier than normal. The fruit for the 2013 Bougetz Cellars Amaryllis Cabernet Sauvignon was sourced from a single vineyard in the Spring Mountain District AVA.



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Harvest date: September 11<sup>th</sup>, 2013

• Appellation: Spring Mountain District

Brix at harvest: 26.0

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

 Aging: 22 months, with 75% new French oak, 25% once used

Alcohol: 14.8%

• pH: 3.68

TA: 6.14 g/L

Bottled: August 2015

Case production: 150 cases

Winemaker: Thomas Bougetz

Suggested retail: \$59