



## SAINT HELENA WINERY

### 2013 Sympa Estate Cabernet Sauvignon

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Winemaker Notes: *By Aaron Pott & Elizabeth Tangney*

Generous aromatics with a savory variety of, cola, walnut, earth, floral and fennel notes. Robust flavors framed by “grippy” tannins. The tannins stay present on a long, balanced finish. Aaron Pott often uses French phrases when describing subtle nuances in wine – he called the tannins on the finish, “*enrober*,” meaning tannins-in-ropes...

Varietal: 99% Cabernet Sauvignon (See, 191, 337), 1% Petit Verdot

AVA: St. Helena, Napa Valley

Vineyard: Estate vineyard on Napa Valley floor on Pratt Avenue in the St. Helena AVA. Sympa is grown on the south parcel, “Block 1,” on a ribbon of gravel that is an ancient river bed with deep, light soils that stress the vines into low fruit production. The vines are cane pruned and hand-tended to yield two clusters per shoot. The parcel yields two tons per acre. Cover crops are primarily legumes. Irrigation is light and determined by monitoring vine sap flow throughout the season. The See clone of Cabernet Sauvignon planted here is from Joseph Phelps’ Backus Vineyard bud wood. Our estate vineyard is managed by Elizabeth Tangney and our own small crew, with consulting from winemaker Aaron Pott and vineyard guru, Jim Barbour.

Winemaking: Hand-picked fruit, double sorted to berry level  
Cold soak before fermentation, 5 days  
D254 yeast fermentation  
14 days extended maceration  
Racked twice

Barrel Aging: 22 months in French Oak barrels: Bossuet, Darnajou, Orion

Alcohol: 14.5%

Bottling date: August, 2015

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