



2013 CALLUNA VINEYARDS CUVÉE

The 2013 Calluna Vineyards Cuvée is meant to be an expression of our Chalk Hill appellation where great sunlight and a cool climate produces intense fruit in a wine with balancing acidity, round tannins and moderate alcohol levels. The blend expresses the power of Cabernet Sauvignon, elegance of Merlot and Cabernet Franc, and a bit of showiness from Malbec and Petit Verdot.

Varietal Breakdown:

40% Merlot
28% Cabernet Sauvignon
15% Cabernet Franc
10% Malbec
7% Petit Verdot

TECHNICAL DETAILS

Appellation

Chalk Hill

Harvest dates

Malbec: September 7, 2013
Merlot: September 14 & 22, 2013
Cabernet Franc: September 22, 2013
Cabernet Sauvignon: September 25 & 28
and October 5, 2013
Petit Verdot: October 2, 2013

Winemaking

Hand-harvested, manually sorted and fermented in a traditional Bordelaise style in open-top tanks with temperature control. Bottled unfiltered.

Cooperage

21 months in 100% French oak barrels, 20% new

pH

3.75

Alcohol

14.1%

Production

1,400 cases

Release date

March 2016

Vintage

2013 is a worthy successor to the highly regarded 2012 vintage. In 2013, Calluna once again realized a relatively large crop set in near perfect weather that went on to ripen through dry, warm days without detrimental heat spikes.

At Calluna, the overall temperatures during the peak summer growing season were slightly cooler than 2012 allowing a slow and steady ripening of both sugars and phenolic character. Power and finesse converge in 2013 with firm yet refined tannins, supremely elegant fruit and uplifting acidity. This vintage yielded wines that are both approachable upon release yet have the underlying phenolic density and acidity to allow them to develop for many years to come.

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone.

DAVID A. JEFFREY, *Winemaker and Founder*

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State's Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.