

# THE MCNAB



*Hidden in the rolling hills  
of a boxed canyon, where each block  
displays its individual terroir.*

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## THE MCNAB SINGLE VINEYARD CUVÉE

MENDOCINO COUNTY | VINTAGE 2013

ONCE A THRIVING SHEEP FARM, THE USE OF SHEEP FOR WEED CONTROL AND ADDED BIODIVERSITY IS STILL IN PRACTICE TODAY ON OUR McNAB RANCH. SITUATED WITHIN A BOXED CANYON AT THE FOOT OF THE MENDOCINO COSTAL RANGE, THE TOPOGRAPHY HELPS THE VINEYARD TO INTEGRATE MORE CLOSELY WITH THE SURROUNDING NATURAL HABITAT, ITS CYCLES, AND ITS PROCESSES.

THIS BIODYNAMIC® BORDEAUX-STYLE BLEND LEADS WITH CABERNET AND OPENS WITH AN APPEALING CHORUS OF RIPE PLUM, RASPBERRY, AND LAYERS OF SPICE ON THE NOSE. AMPLE TANNINS FRAME A GENEROUS MID-PALATE THAT LEADS INTO BIG, MOUTH FILLING FLAVORS OF BLACK CURRANT AND OAK. A SUBTLE MINERAL NOTE SIGNALS THE FINISH.

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## TECHNICAL NOTES:

GRAPES WERE HAND-HARVESTED AT OPTIMAL RIPENESS OVER TWO WEEKS. VINEYARD BLOCKS AND VARIETIES WERE KEPT SEPARATE UNTIL THE BEST LOTS WERE SELECTED FOR THIS CUVÉE AND BLENDED TOGETHER. FOLLOWING FERMENTATION IN STAINLESS STEEL, THE WINE WAS AGED IN 100% FRENCH OAK BARRELS, 80% NEW, FROM A VARIETY OF COOPERS FOR 24 MONTHS.

DENSITY: 600-1200 VINES/ACRE

AGE OF VINES: 15-40 YEARS

APPELLATION: MENDOCINO COUNTY

VINEYARD: McNAB RANCH

VARIETAL CONTENT: 66% CABERNET SAUVIGNON, 17% MERLOT, 10% CABERNET FRANC, 4% MALBEC, 3% PETITE SIRAH

CASES PRODUCED: 250

ALCOHOL: 15.1%

TA G/100ML: 0.57

pH: 3.66

RS G/100ML: 0.50