



Herrera

2013

REBECCA CABERNET SAUVIGNON

WARM • INSPIRING • GENTLE

STARTING IN THE VINEYARD

The 2013 growing season proved to be an excellent year in Napa Valley. It was slightly warmer than 2012, resulting in an overall earlier growing season. Lower than normal rainfall paired with moderate spring weather brought early bud break and bloom. Sunny skies throughout the summer months led to early veraison and harvest. Warm daytime temperatures followed by cool nights prior to harvest produced evenly ripened fruit with ideal hang time.

TO THE CELLAR

Our goal is to allow the fruit to be the star and show Coombsville at its best. We age this wine for 22 months in 100% new French oak, resulting in a luscious and harmonious wine.

IN YOUR GLASS

This Cabernet Sauvignon has a bouquet of concentrated dark fruits, cassis, and brown sugar, with hints of minerality. The rich mouthfeel evokes elegance, with flavors of dark chocolate, fig, licorice, and dried cranberry.

ON YOUR TABLE

A lively acidity and juicy red fruit make this Cabernet welcome when you grill. Sear some quality steaks, no skipping here, and while you are at it, char some vegetables and tomatoes still on the vine.

Vintage 2013

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Carpignano

Oak 100% new French oak

Aging 22 months

Alcohol 14.7%

Production 100 cases