



## 2013 CABERNET FRANC NAPA VALLEY



### HISTORY

The wines of La Jota have deep roots in Napa Valley. Back in 1888, winemaking pioneer W.S. Keyes planted some of the first vines on Howell Mountain, and 10 years later his contemporary, Fredrick Hess, built a stone winery and established La Jota Vineyard Co., named for its location on the Mexican parcel Rancho La Jota. Both men won medals for their Howell Mountain wines in the Paris Exposition of 1900.

Today, La Jota Vineyard Co. proudly carries on this great legacy with its small-production mountain Cabernet Sauvignon, Merlot and Cabernet Franc. All La Jota wines are sourced from the winery's estate and from nearby W.S. Keyes Vineyard, and they capture the intense fruit and mineral complexity of these cool-climate origins.

### VINEYARD

Cabernet Franc grapes for this wine come from an exceptional block of our estate vineyard, right next to our century-old stone winery on Howell Mountain. Planted in 1976, the vineyard was grafted onto St. George rootstock and escaped the ravages of phylloxera to become one of the oldest Cabernet Franc vineyards in Napa County. The old vines self-regulate, so we don't need to thin the crop, pull leaves or otherwise adjust the grape-to-canopy ratio. Not many wineries produce Cabernet Franc, and this wine definitively captures the essence of our La Jota terroir.

### WINEMAKING

We hand-harvested grapes into small, 30-pound boxes to prevent crushing, and then we brought them to the winery for hand-sorting. After destemming and light crushing, the must was cold-soaked for gentle color, flavor and tannin extraction. Winemaker Chris Carpenter fermented the juice with native yeast in a combination of open- and closed-top stainless steel tanks. Following gentle basket press, the wine underwent in-barrel malolactic fermentation, rounding the acidity and integrating the vanilla character of French oak (55% new).

### WINEMAKER'S COMMENTS

The 2013 growing season was another near perfect year. With only a day or two approaching 100 degrees, temperatures were steady and in the sweet spot of 85°-95°F. Dry conditions throughout allowed for ideal maturation and flavor concentration. On the palate the 2013 La Jota Cabernet Franc has dark raspberry, black tea, and candied walnuts. The faithful Howell Mountain shale contributes slight minerality. Full bodied and complex, the palate is rich with tannins.

### TECHNICAL NOTES

#### BLEND COMPOSITION

100% Cabernet Franc

#### HARVEST DATES

September 14 to October 10

#### FERMENTATION

Native Yeast Fermentation

#### MACERATION

20 Days

#### BARREL AGING

19 months in French oak  
(55% new)

#### ALCOHOL BY VOLUME

14.5%

#### WINE PH

3.51

#### WINE ACIDITY

.62g/100ml

#### VINEYARDS

La Jota Vineyard  
W.S. Keyes Vineyard

