



ACUMEN  
*Napa Valley*

2013  
PEAK  
CABERNET SAUVIGNON  
ATLAS PEAK, NAPA VALLEY  
ESTATE GROWN

97% Cabernet Sauvignon, 2% Petit Verdot, 1% Merlot  
13.2% ABV, 600 9L cases produced

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With every vintage our goal is to craft the finest wine that expresses the true heart of our 116 acre, organically farmed Estate on Atlas Peak. Our PEAK Cabernet Sauvignon is a selection of the very best blocks, barrel lots, and varieties from our two mountain vineyards, marrying the grace of Attelas and the power of Edcora. For optimal quality each vineyard block is picked and fermented separately in small tanks, then aged over 22 months in 85% new French Oak barrels. During this time our wine-making team tastes regularly, selecting unique and expressive components for the final blend.

Whenever we taste through our wines, we always find echoes of the local fruits, plants, rocks, and soil that surround us, the deep and personal expression of our terroir. For the 2013 vintage there are aromas and fruit flavors of the black cherries, Santa Rosa plums, and fresh mountain blueberries that grow on the hillsides. The rugged landscape of our vineyards is reflected in the savory flavors of black olive tapenade, purple sage, and the native chaparral. The concentration, deep complexity and inherently powerful structure of the PEAK wines reflect our unique growing conditions at high elevation, with longer growing days at slightly cooler temperatures. The extremely long and pure finish shows hints of Tahitian vanilla, baking spices, and Mexican chocolate, leading to notes of pencil shavings and wet rocks inspiring quiet images of our rocky creek beds. With a compelling balance of complex flavors framed by ripe, mouth-coating tannins, we feel the 2013 PEAK Cabernet Sauvignon will continue to evolve beautifully for the next 20+ years.

We are so proud to share this inaugural vintage with you, a reflection of our land, our heart, and our hard work. We hope you enjoy the fruits of our labor.

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PRODUCTION

Cold soak 7-8 days at 40 °F  
Fermented with F15 yeast  
Fermentation Temperature 88-90 °F  
Twice daily pump overs  
Transfers/Delestages up to 8 per tank

BARREL REGIME

22 months in 100% French Oak, 85% new, Medium/Medium+ toast  
COOPERS: Atelier Centre France, Boutes, Ermitage, Alain Fouquet,  
Jarnac, Radoux, Saury, Vicard, Sylvain