



### Harvest & Varietal Information

Vineyard: 100% Cain Vineyard, Spring Mountain District, Napa Valley

Varieties: 51% Cabernet Sauvignon, 22% Merlot, 14% Cabernet Franc, 8% Malbec, 5% Petit Verdot

Production: 5,447 cases Release Date: September 1, 2017

### Estate Grown—Estate Bottled

Despite our constant commitment to balance and grace, despite our long demonstrated belief that power and intensity do not equate to quality, the 2013 Cain Five is undoubtedly the most dense and structured Cain Five since the 1994. A perfect reflection of the vintage and the place—it is a classic vin de terroir. Drink it young, decant it now and savor, or drink it in twenty years...or anywhere in-between.

The nose reminds us of the vineyard, the place, with its notes of the forest and wild herbs. And we find a hint of the funky animal notes, also a signature of the Cain Vineyard. The depth and warmth of the palate tells we're in a land of sun and dry summers (not Bordeaux)—reminiscent of the Mediterranean coasts of Spain, France, Italy, Greece—but with a depth, a wildness, and a generosity that could only be from somewhere between Napa and Sonoma. Even then, the site is distinctly, unmistakably Cain.

2013 was the year of little rain, the driest Spring we can recall, with a very dry Fall as well. We had an early budbreak, a warm Spring, followed by a relatively hot Summer, that, at the critical moment, it cooled off in late August allowing the fruit to attain full ripeness without too much heat. We were able to wait until mid-September to begin harvest, and then working methodically, punctuated by a good hit of rain, we were done by the middle of October. Ideal!

#### What's in this wine?

Organically grown grapes from the Cain Vineyard, sulfites, yeast nutrients, malolactic bacteria, egg whites.

#### How did we make this wine?

The grapes are sorted in the vineyard, hand-picked, allowed to rest, destemmed, sulfites added, gently (partially) crushed into tanks, where, after a few days the fermentation begins spontaneously. After a couple of weeks, based on taste, the wines are drained and pressed and go to barrel to complete fermentation and begin their *élevage*. The Cain Five is blended in the Spring of the first year; *élevage* continues with periodic racking, then fining in the following Winter. The wine was filtered at bottling in August of its second year.

That's it. We try to keep it simple. For very important reasons, we do not inoculate with yeast, but we do try to create a favorable environment for our native yeast.

Christopher Howell, Wine-Grower