



VENGE 2013 SILENCIEUX CABERNET SAUVIGNON, NAPA VALLEY

5 DISTINCT NAPA VALLEY VINEYARDS

VENGE'S CALISTOGA ESTATE "BONE ASH VINEYARD", CALISTOGA
HONIG ESTATE VINEYARD, RUTHERFORD
STAR VINEYARD CLONE 4, RUTHERFORD
FRAZIER ESTATE VINEYARD, COOMBSVILLE
OSO VINEYARD, POPE VALLEY



95% Cabernet Sauvignon
2% Cabernet Franc
2% Petit Verdot
1% Merlot

2013 was another stellar vintage for Cabernet Sauvignon with a blockbuster effort not to be missed. Our first Cabernet to be released from the 2013 vintage is our Silencieux (see-lens-see-oh) Napa Valley Cabernet Sauvignon. This is the sixth vintage release of this wine, which started as a selection from young-vine block blends in past vintages. Beginning with the 2010 vintage, we revamped our standard practices in producing this wine, selecting mature-vine block picks from several notable Napa vineyards. The result is a wine that provides our enthusiasts with an "everyday" alternative to our collectible Calistoga Estate, Family Reserve, and DLCV Cabernet Sauvignons.

This wine is full bodied and powerful, opening with aromatic anise, scents of sweet cassis, blackberries and smoky coffee that lead to a concentrated and lengthy finish. Approachable upon release, and cellar worthy in proper aging conditions. Venge fans will love this wine for its fruit concentration and complex structure. Best now through 2025.

IN THE VINEYARD

The heart and soul of this wine is its vineyard sourcing. The diversity of fruit that create this wine is a testament to our efforts to continually increase quality across the board with the production of Silencieux Cabernet Sauvignon. Much like the 2012 vintage, we witnessed a near perfect growing season in 2013. Conditions were beautifully balanced throughout the growing season, with yields slightly below 2012—a natural "culling" that produced superior results. Harvest began the first week in October and wrapped up October 22, 2012.

IN THE CELLAR

100% gravity flow was deployed in the production of this wine. The fruit was hand-picked and gently processed using our state-of-the-art Pellenc sorting and destemming system, producing what we describe as "fruit caviar." The pristine, whole berries were moved via elevator belt into a combination of small stainless steel, concrete tank fermenters, and open-top *barrisques*. Time on skins lasted 11 to 40 days. The fruit was then separated to "free run" and "light press" fractions. The finished wine was aged in 65% new, tight grained, French Oak barrels for 18 months. We employ a variety of cooperages for Bordeaux varieties including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were also key ingredients in the making of this wine. The gentle use of gravity flow wine-making, whenever possible, is carefully exercised throughout the making of this and every Venge wine. Bottled unfiltered.

1,295 Cases Produced