

2013 MAYA

The 2013 vintage, which fell in the second year of an extended drought in California, produced wines with remarkable concentration, aromatic brightness, and a strong sense of place. On our vineyard, which sits several hundred feet above the valley in the eastern hills of Oakville, both the Cabernet Franc and the Cabernet Sauvignon grapes arrived at the winery with an intense character, and great varietal definition. In the winery, the grapes seemed to extract quickly, with loads of color, and ample tannins. Even going straight to barrel the wines seemed fully formed, though with a very firm tannin profile.

The 2013 Maya is a blend of Cabernet Sauvignon (57%) and Cabernet Franc (43%) from the finest Maya vineyard blocks on our estate. It is our attempt to best capture the special quality of our unique terroir. Both varieties sing in harmony in this vintage. From the Cabernet Franc, notes of black licorice, white flowers, and campfire intermingle with the chorus of aromas and flavors that we love from Cabernet Sauvignon: blackberry and cassis, dark chocolate and savory herbs. The signature textural power and subtle aromatic nuance of eastern Oakville is in full force, bringing notes of burning embers, crushed stones, and sagebrush. The structure and density of this vintage will allow the wine to age for decades, and though it is now only in its infancy, this Maya is forward and muscular.