APPELLATION
Grapes for the Folie à Deux 2013 Alexander Valley Cabernet Sauvignon were carefully selected from prime vineyards in northern Sonoma's renowned Alexander Valley. Stretching 22 miles from Healdsburg to Cloverdale following the Russian River's winding course, this appellation is noted for its high quality Cabernet Sauvignon and Merlot vineyards, which benefit from the region's warm climate, marine-cooled evenings and well-drained, volcanic hillside soils.

GROWING SEASON
The Alexander Valley had relatively moderate temperatures in 2013, a phenomenal vintage across California. Abundant sunshine allowed the grapes to ripen evenly throughout the growing season, and minimal rainfall, followed by warmth and ample air circulation, kept the threat of fungus at bay. Although Cabernet Sauvignon is typically a late-ripening variety, warmer-than-average temperatures in spring and early summer prompted an early harvest. The fruit from this vintage yielded rich fruit flavors and soft tannins.

WINEMAKING
This Cabernet Sauvignon underwent a maceration period of 11 to 18 days, which fostered the rich color, medium body, balanced mouthfeel and excellent aging potential of the wine. Following a moderate fermentation temperature at 75°F, the wine was aged for 16 months in a combination of French and American oak barrels, giving it a plush mouthfeel and complex layers of flavor.

TASTING NOTES
The 2013 Folie à Deux Alexander Valley Cabernet Sauvignon is a pure expression of its region. Soft, plush tannins and well-balanced, refined acidity are hallmarks of this stunning Bordeaux-style blend. Aromas of black currant, black cherry, sage, tobacco, fennel and olives lead to berry and currant flavors on the palate, framed by fine-grained tannins. Pair the 2013 Folie à Deux Alexander Valley Cabernet Sauvignon with herb-crusted lamb or a juicy, seasoned burger topped with goat cheese and caramelized onions.