



HARVEST DATE

Sept.17-Oct.14, 2013

HARVEST SUGAR

27.3° Brix

VINIFICATION

Before blending, each component is aged separately for twenty-three months exclusively in French oak, with just over half of all the barrels being new (51%).

ANALYSIS

Alc: 14.8% TA: 0.60 g/100 ml pH: 3.69

CASE PRODUCTION

3,138 cases

BOTTLED

November 2015

RELEASED

October 2016



CHATEAU ST JEAN®

2013 CINQ CÉPAGES SONOMA COUNTY

THE VINEYARDS

Cinq Cépages is the flagship wine of Chateau St. Jean. Each year, Winemaker Margo Van Staaveren selects fruit from the finest Bordeaux varietal vineyards to craft a wine that showcases the best of Sonoma County. The primary grape sources for the 2013 vintage are from some of the finest appellations throughout Sonoma County including the Moon Mountain District in Sonoma Valley which gives structure to the blend with black, dense mountain fruit. The Knights Valley fruit highlights boysenberry flavors and elegant tannins while the Dry Creek Valley fruit adds lush juiciness and rich texture. Finally, the Alexander Valley grapes in the wine show bright berry flavors with back notes of dried herbs.

WINEMAKING

The 2013 Cinq Cépages ("Five Varieties") is a blend of the classic Bordeaux grapes consisting of Cabernet Sauvignon (76%), Merlot (13%), Cabernet Franc (5%), Malbec (3%), and Petit Verdot (3%). All five varietal components are used each vintage to create the stylized blend that is Cinq Cépages. Before blending, each component is aged separately for twenty-three months exclusively in French oak, with just over half of all the barrels being new (51%). Once the components are assembled, the blend spends almost an entire additional year in the bottle before release.

TASTING NOTES

The 2013 growing season in Sonoma County was long with mild temperatures resulting in very high quality fruit coming into the winery. The 2013 Cinq Cépages captures the highlights of this vintage. The opening bouquet offers layers of aromas including black raspberry, sweet currant, lifted perfumed violet and notes of baking chocolate. Secondary aromas of roasted coffee and nuanced notes of Earl Gray tea and spice add complexity. The aromas lead to a plush palate with depth of flavors including raspberry compote and dark chocolate. The full-bodied wine is rich and refined with well-integrated, ripe tannins giving good structure. In signature Cinq Cépages form, this wine combines the strength of the diverse Sonoma County region to create an approachable, well-balanced and elegant wine.

