Little Giant
2013 Cabernet Sauvignon
Napa Valley

Harvest Date: October 1st, 2013
Brix at Harvest: 26.2
Finished pH: 3.67
Finished TA: 0.58 g/100 ml
Vineyard Location: Lamonica Vineyard, Napa Valley
Blend: 100% Cabernet Sauvignon
Production: 238 cases 750 ml

History: The “Little Giant” on the label is a tribute to the Newfoundland breed. These dogs are sturdy, loyal little giants that have been bred as a working dog on the eastern seaboard. Legend has it that these dogs were brought to sea and used to pull sailors back to the ship if they fell overboard in storms. In addition, they were known to actually tow small ships to shore by putting the aft lines in their mouths and swimming. Their thick, double coat, webbed feet and muscular frame aid in these endeavors while swimming in the icy, Northern Atlantic waters. Cabernet Sauvignon is often thought of as being a little giant as well. Dark in color, and substantial in body, Cabernet is often a loyal dinner companion and pairing with full bodied dishes. Newfoundlands and Cabernet are two passions of owner/winemaker Chris Dearden. He has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for several Napa Valley clients and beginning in 2005, for his own Deardenwines labels. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995. Chris lives in Napa with his wife, two children, two Newfoundlands and a chocolate lab.

Vineyard/Winemaking: Sam Lamonica planted his vineyard in 2002 on the red and gold decomposed granite hillside by his home. The well-drained soils produce a small crop that is concentrated and pure. The hand harvested fruit was rushed to the winery and then gently destemmed and placed in tank for cold soaking prior to fermentation. Fermentation proceeded smoothly for 34 days prior to draining the free run and lightly pressing the skins. The wine was racked to 75% new French oak barrels “dirty” with the light lees intact and then racked three times yearly for 25 months prior bottling.

Tasting Notes: This third vintage of Little Giant is delicious, dark and decadent. It has beautiful aromas of blackberry jam, espresso roast coffee, melted caramel, cocoa powder, dried tobacco leaf and clove. On the palate it is generous, full-bodied and deliciously mouth coating with ripe black fruits, spice and depth. It will accompany prime cuts of beef, rack of lamb and aged Pecorino cheese. It will age well for over a decade. Optimum cellaring until 2020. Until then, decant and enjoy with all occasions both grand and humble.

Review & Tasting Notes from Master Sommelier Catherine Fallis: 94 Points
Succulent, ripe and gently gripping with notes of bing cherry, cassis, blueberry, vanilla, clove, and espresso.