



Sleeping Giant

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2013 Cabernet Sauvignon
“Inglewood Vineyard”
St. Helena, Napa Valley

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden 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 Shibumi Knoll, V Madrone and Benessere in St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard/Winemaking: The 2013 vintage continued a streak of excellent harvests for the Napa Valley. The Smith and Toma Families planted this young vineyard in 2004 and the 2013 vintage is the third of a 5-year journey with this tiny, hand-tended Cabernet Sauvignon vineyard. Low yield and high quality are the mainstays for this silty, well-drained clay loam soil in the heart of St. Helena Appellation. The Grace Family Clone was planted in this vineyard for its’ excellence of flavor and color development. Very little water was needed to coax the vines to produce a powerful, yet elegant wine. Each year, the vine roots seek deeper in the soil to establish their presence and gain strength to pass on to the progeny in the form of fruit. Hand harvested clusters were destemmed into one small fermentor and hand punched three times daily for nearly a month of maceration. After gentle pressing, the wine was placed in 50% new and 50% once used, tight-grained French oak barrels for almost 24 months prior to bottling. The wine was raked (decanted) five times over the aging process.

Tasting Notes by Catherine Fallis, Master Sommelier:

Daybright. Youthful. Saturated ruby red with purple highlights. Color consistent to the meniscus. Very viscous. On the nose, this wine has oak aromas of clove, mocha, dark roast coffee bean, and caramel along with cassis, mulberry, boysenberry, black olive, dark chocolate, and red rose. On the palate it is big, muscular, full, and creamy/soft/supple initially with layers of flavors. Tannins rise up and bring an expected chewiness which is mitigated somewhat with fresh acidity.

Day 2

The wine is opening nicely and showing notes of cherry, blueberry, mulberry, cookies and cream and mocha and is still creamy and bright and full with tannins clamping down on the long finish.

Day 3

Top notes of clove, mocha and maple are followed by blueberry, damson plum, and black pepper. The palate is now soft, supple and round all the way to the finish, where rich tannins mingle with lightly juicy acidity.

Catherine Fallis, MS, and Grape Goddess Rating: 94 points!

http://winereview.planetgrape.com/newworldwine_reviews/2013-sleeping-giant-cabernet-sauvignon-inglewood-vineyard-st-helena-napa-valley/

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