

2013
CABERNET SAUVIGNON
Napa Valley



OVERVIEW

Founded in 2005, Altvs produces small quantities of handmade Napa Valley Cabernet Sauvignon. We source fruit from a handful of serious growers with hillside and benchland vineyards up and down Napa Valley. Our style emphasizes balance, fruit purity and intensity.

WINEMAKING

In any given year, our ‘Merus’ and ‘Altvs’ bottlings offer both yin and yang expressions of the same vintage. With vintage 2013, we depart from the Merus methods of old and begin using those that we feel better capture the essence of Coombsville fruit with an eye toward wines of great perfume and elegance. We ferment primarily whole berries at 75 degrees using 100% indigenous yeast which ultimately allows us to bottle without filtration.

TASTING NOTES

The Altvs comes from selecting barrels that showcase fruit and pure varietal character that is more feminine than masculine within the context of the vintage. Our 2013 Altvs is a classic beauty offering up fresh black current or cassis-like fruit on the nose – a product of fermenting Coombsville Cabernet at low temperatures in small closed-top fermenters. Hints of violet on the palate are classic to the Petit Verdot varietal. The wood is restrained in flavor but present in structure to create a thick, succulent and classic mouthfeel.

— David Lattin, Winemaker

<i>Appellation:</i>	Napa Valley
<i>Composition:</i>	88% Cabernet Sauvignon (Coombsville), 12% Petit Verdot (Yountville)
<i>Barrel Aging:</i>	25 months in French Oak, 80% new; Bottled Unfiltered
<i>Alcohol:</i>	14.7%
<i>pH:</i>	3.86
<i>TA:</i>	5.8 g/L

Altvs is bottled unfiltered.
 843 cases (1,686 Six-Packs)

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