



# MADRÓNA

## 2013 Quintet – Signature Collection

### Quintet

Our “Quintet” is a classic blend of five Bordeaux varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. Individual barrels selected from only the most exceptional lots are blended together to create this full-bodied Bordeaux-style wine, rich in flavor and aroma with complexity and depth.

### The Vineyards

This traditional blend of Bordeaux varieties is also a unique blend of our vineyards. Although all planted around the 3,000-foot elevation, each of the five varieties are grown in slightly different micro-climates with different trellising systems. The Cabernet Sauvignon, Cabernet Franc and Merlot all come from the Estate vineyards in Camino whereas the Malbec and Petit Verdot traditionally come from our in Enyé Vineyards in Pleasant Valley. Ranging in age from the low teens to upwards of 40 years, these low-yielding vines are very much in their prime. The blending of these lots from separate locations provides yet another aspect for balance and complexity in our Quintet.

### The 2013 Vintage

The dry 2013 vintage has produced a uniquely complex wine (even for our Quintet!) with just a bit of edginess. As an expression of the vintage, there’s a hint of smokiness that is both our Petite Verdot and notes of the Rim Fire impact down near Yosemite. With the higher percentage of Petite Verdot, the color on this Quintet is an opaque black and forebodes the wine’s density and cellaring potential. The aromas are an earthy expression of the Bordeaux varieties with a dark brooding berry character leaning towards black currant and ripe blackberry. With hints of vanilla spice and an intriguing milk chocolate note, the nose just continues to develop. The entry on the palate, however, is focused with bold Bing cherry fruit enveloping everything. The second sip showcases the complexity of Cabernet throughout the mid-palate with that dash of herbaceousness, spice and currants. Even though this wine is 4 years old, there’s a youthfulness to the tannin structure, keeping the finish tight and worthy of some age. For the first 3 or 4 years (until 2021), decant this wine an hour before serving as it will open up nicely!

### Suggested Food Pairings

Dry-rubbed tri-tip and other marinated cuts come immediately to mind with this Quintet. It’s a bold wine and needs some taming to really show its complex nature.

### Facts

Appellation: El Dorado, Estate Grown

Blend: 39% Cabernet Sauvignon, 23% Merlot, 20% Petit Verdot, 11% Malbec, 7% Cabernet Franc

Fermentation: 18 days on skins (average between the varieties and lots)

Aging: 19 months in barrel (26% new French oak)

Bottled: May 19, 2015

Alcohol: 14.05%    pH: 3.75    TA: 0.53g/100ml

Production: 209 cases

Cellaring: 7+ years