



THE CENTRAL COAST GROUP PROJECT (CCGP)
2013 "SUPER-CALI" CABERNET SAUVIGNON – VOGELZANG VINEYARD
HAPPY CANYON OF SANTA BARBARA
(SUPER-CALI SERIES)

what elevates this particular bottling of "Super-Cali" Cabernet Sauvignon from the generic expectations category is that it was raised without ever touching new wood. it's a Cab Sauv that varietally tastes like Cab Sauv, which is refreshing & interesting, if not idiosyncratic in today's market.

caveat emptor: a Cab that tastes like Cab can be shocking!

it's also elegant & regal, with a deep core of richness & complexity that can be attributed to the extra-long maceration of the grapes, rather than gobs of added vanilla corn syrup & wood smoke riding on top.

this wine goes deep, running pure, long & silky. it basically goes down like a true & unadulterated version of itself -- violets/strawberry/black raspberry/rosemary/sage/leather/earth/& on & on & on itself.

TASTING NOTES BY ANTONIO GALLONI

"The 2013 Cabernet Sauvignon Super-Cali is 100% Clone 337 Cabernet from Vogelzang, one of the top sites in Happy Canyon. The long maceration of 133 days yields a perfumed, gracious, savory Cabernet that is quite unique. It's hard to find other wines that can serve as a comparison, as this is such an idiosyncratic style. "

WINEMAKING

- 100% CABERNET SAUVIGNON (CLONE 337)
- 100% NATIVE/AMBIENT FERMENTATION
- 133 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 30 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES {24 MONTHS ON THE GROSS LEES}
- 14.9% ALC./3.57 pH
- HAND BOTTLED VIA GRAVITY
- UNFINED/UNFILTERED
- 46 CASES (12/750ml) + 18 MAGNUMS (1.5L) PRODUCED