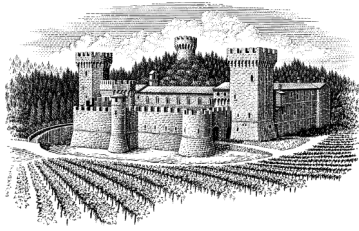


Castello di Amorosa
NAPA VALLEY



2013 LA CASTELLANA SUPER TUSCAN BLEND



WINEMAKER NOTES: OUR “LADY OF THE CASTLE” IS A SUPER TUSCAN BLEND CRAFTED IN THE STYLE OF THE REVERED ITALIAN BORDEAUX/SANGIOVESE BLENDS OF TUSCANY. AROMATIC AND INTENSE, WITH EXCELLENT LONG-TERM AGING POTENTIAL.

VINEYARD NOTES: LA CASTELLANA IS A BLEND OF THE CASTELLO’S TOP HIGH-END CABERNET, MERLOT, AND SANGIOVESE VINEYARDS FROM THE BEST GROWING REGIONS OF NAPA VALLEY, WITH THE MAJORITY OF THE FRUIT COMING FROM THE RUTHERFORD AVA, A REGION FAMED FOR PRODUCING BEAUTIFULLY STRUCTURED AND COMPLEX CABERNET SAUVIGNON.

2013 GROWING SEASON: 2013 WAS A STUNNING VINTAGE THAT PRODUCED ABSOLUTELY REMARKABLE WINES – POSSIBLY EVEN BETTER THAN THE MAGNIFICENT 2012 ‘NEARLY PERFECT’ WINES. BOTH GROWING SEASONS WERE DRY AND EARLY RIPENING, WHICH BROUGHT THE FRUIT TO FULL MATURITY WHILE AVOIDING FALL RAINS. THE TEMPERATURES WERE ON THE COOL SIDE WHICH RETAINED EXCELLENT ACIDITY AND WONDERFUL AGING POTENTIAL. THE 2013 REDS ARE COMPLEX AND FULL-BODIED, CLASSIC NAPA VALLEY STYLE. - BROOKS PAINTER, DIRECTOR OF WINEMAKING

FOOD PAIRING: THIS ELEGANT SUPER TUSCAN WINE PAIRS WELL WITH LAMB, GRILLED STEAK, VENISON, OR PAPPARDELLE WITH WILD BOAR.

VARIETAL COMPOSITION: 72% CABERNET SAUVIGNON,
16% MERLOT, 12% SANGIOVESE

APPELLATION: NAPA VALLEY

AGING: 22 MONTHS IN 60-GAL NEVERS, ALLIERS, AND TRONCAIS
FRENCH OAK BARRELS

PRODUCTION: 2928 CASES

WINEMAKERS: BROOKS PAINTER, DIRECTOR OF WINEMAKING
PETER VELLENO, WINEMAKER

HARVEST DATES: SEPT 17 - OCT 21 **BOTTLING DATE:** JULY 27, 2015

PH: 3.67

TITRATABLE ACIDITY: 6.1 G/L

ALCOHOL: 14.8%

RESIDUAL SUGAR: 0.5 G/L