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B D X

O A K V I L L E

A special wine not produced every vintage, BDX presents a different expression of Oakville in a Bordeaux blend.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

68% Cabernet Sauvignon
32% Cabernet Franc

Flavor descriptors:

A concentration of black cherry, vanilla and sweet spice form the backbone of this intensely dark-fruited, structured wine, with a subtle layer of earthy garrigue (fragrant dried brush of southern France) adding complexity to the full, creamy palate. Focused and harmonious, this is a powerful expression of Oakville in a Bordeaux blend.

Wine analysis:

Total acid: 7.1 g/L
Final pH: 3.60
Residual sugar: 0.82 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

Another record harvest, 2013 saw consistently beautiful weather leading to optimal ripeness in what is being called an 'epic' year. There was almost no rainfall from January through March, bringing an earlier than usual budbreak. April provided a few small rainstorms to quench the vines, and warm weather followed. With just one heat spike in late June and early July, the growing season provided weather for optimal flavor development in the grapes resulting in an early and healthy harvest. Grape picking took place on September 17th through October 2nd.

• V I N E Y A R D S •

The prime benchland on the western side of the Oakville AVA is known for its well-draining soils, optimal sun exposure and relatively low fertility. Grapes grown here yield rich complex flavors and great fruit maturity. The To Kalon Vineyard is located in the heart of this prime area of Oakville and surrounds the Robert Mondavi Winery. It was named Vineyard of the Year in 2011 by the California State Farm Bureau.

Appellation: 100% Napa Valley, 100% Oakville

Grape Sourcing: 82% To Kalon Vineyard

• W I N E M A K I N G •

Each grape variety was hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 30 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wines were drained and gently pressed into 32% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the twenty-nine months of barrel aging. The wine was bottled in February of 2016.

C A S E S P R O D U C E D : 1 , 7 4 1