

CASS GSM₂₀₁₃

Tasting Notes

Ripe, juicy and approachable. Aromatic flavors of stewed blueberry, black cherry and plump blackberry greet the nose. The supple palate showcases flavors of vanilla bean custard. Earl Grey tea, crushed violet and pencil shavings. The finish is complete – smooth and soft perfect red for any occasion.

WINEMAKING

Picked throughout September, grapes are sorted and destemmed after harvest. The juice and whole berries are moved to stainless steel upright fermenters. The must is pumped over, punched down or otherwise inundated twice a day. After fermentation, the it's pressed, then blended and aged for one year in neutral French oak barrels. Once properly blended these traits lead to remarkably balanced wines, with just enough oak to lend structure and softer tannins while allowing the expressive quality of the fruit to remain the focus.

Composition: 47%, Mourvèdre, 46%
Grenache, 7% Syrah Alcohol: 13.5% ABV
30 Barrels produced

Great Wine Starts
in the Vineyard



CASS VINEYARD

Our DNA is from France...In 2000, we planted wine grape clones certified by ENTAV, the agency that is responsible for certification of wine grape clones in France. Cass Vineyard was among the first vineyards in California to be planted entirely to ENTAV certified clones. We have 11 varietals on 145 acres, including seven Rhône varietals as well as five big red Bordeaux varietals.

The Cass Estate Vineyard, located southeast of the town of Paso Robles, exemplifies the quality of the Paso Robles region with its warm days, cool coastal breezes, and exceptional soils. Deposited over centuries, the diverse alluvial soils make for an expressive site that produces fruit of incredible quality. A long growing season of warm days and cool evenings give rise to vibrantly ripened fruit with dynamic flavor profiles that translate beautifully in your glass.

Learn more about Cass Winery, call us at **805-239-1730** or visit us online at www.casswines.com | 7350 Linne Road, Paso Robles, CA 93446

