



PARALLEL

2013 PARALLEL BLACK DIAMOND "OUTER LIMITS"

TASTING NOTES

"THE 2013 OUTER LIMITS HAS A STRIKING, DEEP GARNET HUE AND A BOUQUET OF VANILLA, BERRY COBBLER AND CIGAR BOX. THE BEAUTIFULLY BALANCED ACID GIVES THIS WINE A BRIGHT, FRESH PALATE WITH NOTES OF CHERRY AND POMEGRANATE. AS THIS WINE OPENS IT REVEALS LAYERS OF EUCALYPTUS, CLOVE, ORANGE ZEST AND CEDAR. THE TANNINS ARE LENGTHY BUT NOT OVERPOWERING."

94+ POINTS, CELLAR SELECTION - WINE ENTHUSIAST

"THIS IMPRESSIVE 100% VARIETAL WINE SHOWS FOCUSED RED FRUIT, A TROPICAL EDGE OF COCONUT AND FIRM, STRUCTURED TANNIN. SAGE, CEDAR, TOBACCO AND BLACK PEPPER NOTES PROVIDE A SULTRY, SAVORY COUNTERPOINT TO THE FRUIT, BALANCED WITH MODERATE ACIDITY."

92+ POINTS - CONNOISSEUR'S GUIDE TO CA WINE

"LOADED WITH INTENSE, BLACK CHERRY FRUIT WITH FLASHES OF CURRANTS SHOWING UP HERE AND THERE AND LIBERALLY APPOINTED WITH SWEET, SLIGHTLY CARAMELLED OAK, PARALLEL'S OUTER LIMITS CABERNET RUNS VERY MUCH TO THE RIPER AND OPULENT END OF THE VARIETAL SPECTRUM, YET FOR ALL OF ITS UP-FRONT RICHNESS, IT SHOWS PLENTY OF LATTER-PALATE TANNIN AND PROVES TO BE AS STURDY AS IT IS DEEP AND EXTRACTED. IT IS CLEARLY A WINE THAT COMMENDS CELLAR TIME AND DESERVES TO BE HELD FOR ANOTHER FIVE TO EIGHT YEARS."



AVA: NAPA VALLEY

HARVEST: SEPTEMBER 18, 2013

FRUIT: 100% CABERNET SAUVIGNON

ALCOHOL: 15%

pH: 3.85

AGING: 60% NEW FRENCH OAK

FERMENTATION: 23 DAYS STAINLESS STEEL

PRODUCTION: 162 CASES 750ML

PRICE: \$160/BOTTLE