

# PAON

## THE STORY

The Paon Vineyard has been in the Carr family for 25 years. Brian and Laura Carr are second-generation stewards of this complex site, and the 2013 vintage represents their second release of Paon Vineyard Cabernet Sauvignon.

## THE VINEYARD

Located in the northern stretch of the Mt. Veeder appellation, Paon Vineyard is directly west of Mt. St. John's highest elevation. The vineyard elevation ranges from 900 to 1200 feet, and has a south/southeast exposure. The diverse soil composition varies between weathered sandstone and shale, resulting in porous well-drained soils, low yields and moderate vigor. Five acres of Cabernet Sauvignon clones 169 and 338 were densely planted to rootstock 101-14. The unique microclimate, topography, and astute farming of the Paon Vineyard site result in a classic wine of depth, nuance, and pedigree.

## THE TEAM

Josh Clark and the Clark Vineyard Management team are hillside specialists. The Paon Vineyard is a relatively cooler Mt. Veeder site that is varied in elevation and soil profile. Since 1998, Josh has employed his comprehensive and mindful approach to vineyard farming. Integrated pest management, establishing proper canopy and fruit load, suitable clonal and rootstock selections, and meticulous cover crop care define his sustainable practices.

Frederic Delivert is a vineyard-first California winemaker from Toulouse, France. His French roots and Masters' Degree in Agriculture from Ecole Superieure d'agriculture de Purpan combine with small, family owned vineyards in the Napa Valley to produce classic renditions of Napa Valley's most prized varietal. Frederic strikes a deft balance between old and new world styles, and his focus on soil health and vine balance create complete wines of elegance, character, and finesse. Frederic's prior experience and clients include Newton, Far Niente, Duckhorn, Plumpjack, Cade, Martin Estate, Clark Claudon, Tamber Bey, and Tuck Beckstoffer Wines.

## 2013 VINTAGE

Harvest Date: September 28th & October 11th, 2013  
Yields: 2.7 tons/acre  
Brix at Harvest: 25.5  
PH: 3.92  
TA: 6.3  
Fermentation: Inoculated with commercial yeast (FX15), 1/3 barrel fermented, 2/3 stainless steel  
Barrel Aging: 19 months in French coopers  
Cooperage: Ermitage, Dargaud & Jaegle, Vicard  
Alcohol: 14.9% by Vol.  
Bottling Date: July 20th, 2015  
Total Production: 226 cases