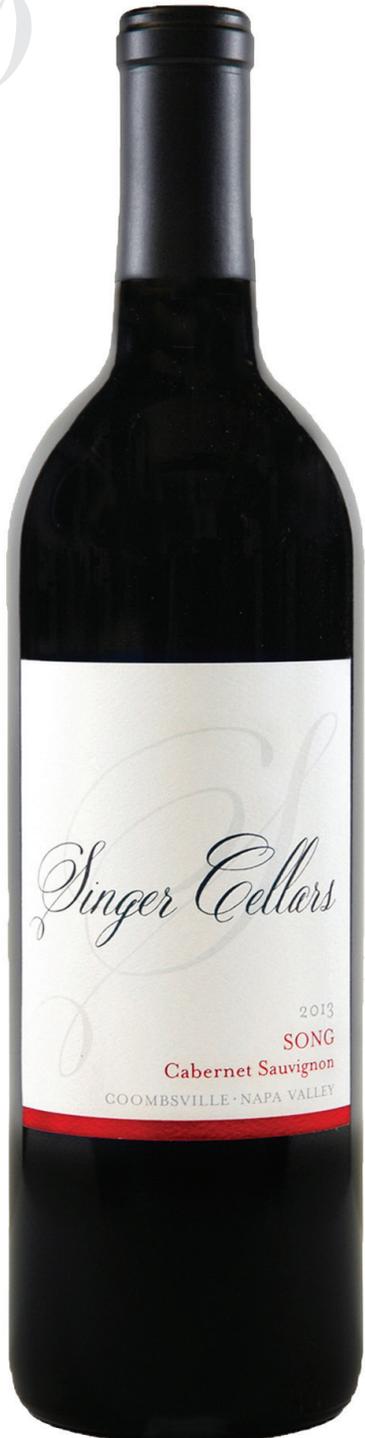


*Singer Cellars*



2013

**SONG**

100% Cabernet Sauvignon

COOMBSVILLE, NAPA VALLEY

Fruit-forward, smooth and balanced, Singer Cellars wines are Bordeaux varietals and blends produced from Napa Valley grapes.

**CELLAR NOTES**

We practice the old-world winemaking method of bâtonnage, or stirring the lees. This process enhances the wine's structure, gives it extra body, increases the aromatic complexity, and provides a velvety rich mouthfeel.

Each wine ages for up to 20 months in French oak barrels. Between 30-40% is new oak, with the balanced being in used French oak barrels. Drinkable upon release, our wines benefit from additional cellar aging, which allows the wine's complexities to develop and reveal themselves.

This stellar Cabernet, sourced from the new Coombsville AVA in Napa Valley, is a result of fruit from the ideal 2013 vintage.

**TASTING NOTES**

Deep-set, luscious aromatics reveal dark ripe berries and hints of spicy cedar to entice that first sip, and then you're hooked. The opulent mouthfeel showcases a slightly spicy texture and a bright core of dark fruit—cherry, blackberry and cassis—that remain on the palate. Supple tannins gently frame the wine, while fine-grained oak weaves through the flavors. Decant before serving to allow this wine to deliver all the right notes when enjoyed.

Pair this charming Cabernet with something extra special like beef tenderloin stuffed with lobster tail, or rack of lamb Persillade, and you'll be bursting into song!

**SINGER CELLARS**

Singer Cellars showcases Barry Singer's passion for classic Bordeaux varietal blends. In 2004 Barry pursued a lifelong dream and began making wine. Fast-forward to today, and Singer Cellars is garnering awards and recognition for his silky, accessible yet robust red wines.

<b>COMPOSITION</b>	100% Cabernet Sauvignon
<b>APPELLATION</b>	Coombsville, Napa Valley
<b>AGING</b>	20 months in French oak barrels, 40% new oak
<b>ALCOHOL</b>	14.4%
<b>HARVEST</b>	October 19, 2013
<b>BOTTLED</b>	June 22, 2014
<b>RELEASED</b>	Fall 2015
<b>CASES PRODUCED</b>	122