

HUDSON VINEYARDS

Founded in 1981, Hudson Vineyards is situated deep in the heart of the gently rolling hills of Napa Valley's Carneros District. The property was originally known as Talcoa Vineyards, an Indian name meaning 'laughing land' for the constant and cooling winds that undulate the land throughout the year. One of the finest grape growing regions in the United States, Carneros receives cool breezes off the Bay of San Francisco that allow the grapes a longer hang time in which to develop flavor and intensity, without sacrificing acidity and balance.

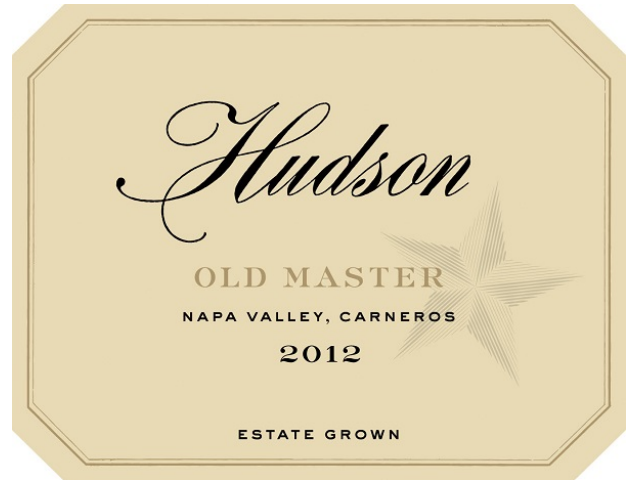


Hudson Vineyards is owned and operated by Lee and Cristina Hudson. Lee & Christina maintain an intimate relationship with the land, and eco system. The Estate's year-round 35-person team collectively manages the farm's biodiversity, supporting its polyculture from planted trees to native grasses and cover crops, including bird boxes to beneficial insects. The farm has a fully functioning and burgeoning CSA program as well.

The wines are made in a traditional classic manner by John Kongsgaard, and Christopher Vandendriessche from White Rock Vineyards, where the wines are made. These classic wines speak to heritage and to a sense of history and of place.

As the proprietor of Hudson Vineyards, Lee Hudson has transformed his land into one of today's most highly esteemed vineyards. Born and raised in Houston, Texas, Lee received his B.S. in Horticulture at the University of Arizona, before working with the esteemed Jacques Seysses of Domaine Dujac in Morey St. Denis, Burgundy. It was here that he first learned that great grapes from hallowed vineyard sites produce truly world class, fine wines. Upon returning to the United States, Lee studied viticulture and enology at University of California at Davis, where many of his classmates are now his clients. Many esteemed producers don the name of Hudson vineyard designate on their labels (including Arietta, Bedrock Wine Co., Cakebread Cellars, Darioush, Duckhorn, Kistler, Kongsgaard and Ramey Wine Cellars), in addition to producing three estate white varieties and seven red, all vinified with holistically farmed fruit.

"OLD MASTER"



Varietal/Blend: Cabernet Franc & Merlot

Farming: sustainable, holistic polyculture

Soil: decomposed granite and clay

Vine Age: planted 1999

Yeast: indigenous

Fermentation: The Merlot and Cab Franc were fermented separately in open top fermenters with indigenous yeast over 3-4 weeks. Malolactic was allowed to complete in the barrel. The Merlot was racked only once, while the Cab franc needed an additional racking before blending after one year in barrel.

Agging: 2 years in French Oak (80% new)

Alcohol: 14.5%

Fined: no

Filtered: no

"What a pleasure it is to taste the 2012 Old Master, Lee Hudson's Cabernet Franc/Merlot blend. Dark, intense and muscular, the 2012 boasts serious depth and fabulous overall balance. The flavors are brooding and inward, yet there is so much going on in the glass. Black cherry jam, spices, grilled herbs and leather open up over time, but it is the wine's pure personality that really shines. What a gorgeous wine this is." -- Antonio Galloni. 93+ points

Country: U.S.

Region: Napa Valley

Sub Region: Carneros