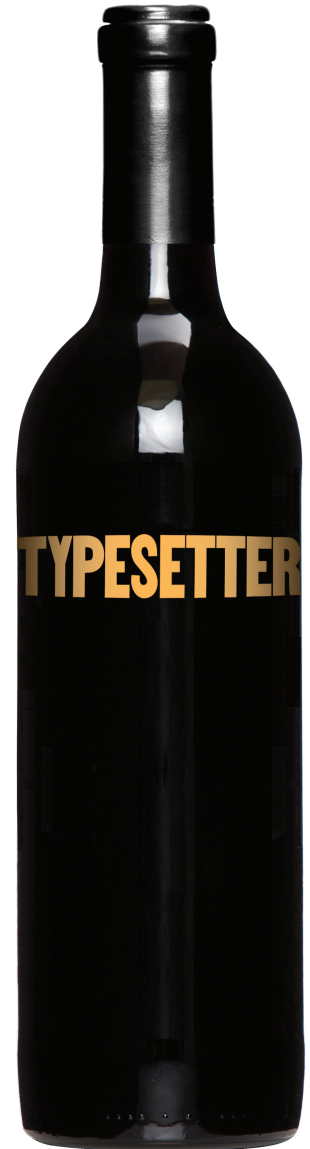


My idol and greatest role model is my maternal grandfather who was a lithographer, Typesetter and printer, Joesph Otto Molz, he lived and worked his entire life in Baltimore, MD. I have fond memories of him emerging from the cellar after a long day to clean off his inky hands. I didn't know then that my career would take me down a similar path. As a Cabernet Sauvignon Winemaker it is my goal to make concentrated, inky dark red wines that stain my hands for weeks at a time. Please enjoy the results of my craft as a tribute to the Typesetter who made it possible.

This fine Cabernet Sauvignon was created from only very high end, hillside estate winery Cab producers in Calistoga (70%), Pritchard Hill (18.5%), Coombsville (10%) and Oak Knoll (1.5%). The wine was produced from three different estate sources and blended together to make a very complex, concentrated and dense wine that is everything you expect in a \$100+ bottle from the Napa Valley, because this is what it is. From time to time producers fall behind in sales and need to raise cash which is why TYPESETTER was created. The Napa Valley is a small community of growers and winemakers of which I am a member. Winemaker friends offer me wine routinely before showing it to the market and when the wines are epic (which is often), I jump at the opportunity. To offer this wine at a cost 75% less than what it normally does is a great opportunity to offer unprecedented value to a market full of high quality, but very expensive Napa Cabernets.

This wine made from grapes grown from low yielding vines at 2 - 3 Tons/Acre on hillside vineyards. The grapes were hand picked, sorted and fermented in small batches. It was aged in 50% new French Oak barrels for 20 months and racked 5 times. Simply put, this wine received royal treatment which is evidence is in every bottle.



FOOD PAIRINGS ▼

This Cab is a natural with prime aged New York strip steak or Filet Mignon with truffled mashed potatoes and balsamic glazed Brussels sprouts. It will do well with any grilled meat dish and it finishes very nicely with fine chocolate desserts if there is wine left.

ANALYSIS ▼

Varietal Composition:.....94% Cabernet Sauvignon
(70% Calistoga, 16% Pritchard Hill, 8% Coombsville)
2.5% Cabernet Franc (Pritchard Hill)
1.5% Merlot (Oak Knoll)
1% Petite Verdot (Coombsville)
1% Malbec (Coombsville)
Appellation:..... Napa Valley
Winemakers:..... Richard Bruno
Alcohol:..... 15.1%
TA:..... 5.85g/L
pH:..... 3.76
R.S.:..... 0.68g/L (dry)
Aging:..... 20 months in 50% new French Oak
Production:..... 1.260 cases