

2013 PASITHEA
napa valley

The Graces

In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

INSPIRATION

The Peju family and winemaker Sara Fowler were inspired to create a series of blends that paid homage to the unique beauty and history of our Persephone Vineyard. The tree found on the label sketches one of the many 200-year-old oak trees on the Persephone estate. These magnificent sentinel oaks hold the history of Napa valley within their branches.

GRACES

As one of the Graces of Greek Mythology, Pasethia represents relaxation, meditation and hallucinations. Her human qualities were the source of inspiration to artists, and through them, what was natural became magical. Inspired by the natural terroir of our Persephone vineyard, this blend emulates Pasithea's meditative and hypnotic characteristics and creates a bit of magic in the glass!

VINTAGE

A textbook grape growing year for the Napa Valley, 2013 started off with healthy winter rains leading into a warm, dry spring and an early bud break. The extended heat spike at the start of July made summer temperatures consistently warm, allowing the grapes to mature steadily and develop complex flavors. Winemaker Sara Fowler describes 2013 as "beautiful, balanced and delicious."

TASTING

Juicy and ripe, Pasithea offers a perfumed nose of raspberry, plum and sweet tobacco. The palate expresses rich notes of dried cherry and ripe plum complemented by nuanced notes of green tea leaf and cocoa nibs. With a spicy finish, this wine is complex and robust now and will continue to develop for the next 5 – 7 years.

APPELLATION
napa valley

COMPOSITION
38% merlot, 32% cabernet sauvignon, 26% zinfandel, 3% petit verdot, 1% malbec

COOPERAGE
french and american oak, 40% new

AGING
18 months

ALCOHOL
14.5%

TA
6.0 g/l

PH
3.67

HARVEST DATE
october 2013

BOTTLING DATE
june 2015

RELEASE DATE
september 2016

CELLARING
enjoy now through 2023