

Estate Bottled CA Bonded Winery 5784

2014 Cabernet Sauvignon

VARIETAL PERCENTAGE: 100% Cabernet Sauvignon.

AGE OF VINES AND SOIL TYPE: 23-31 year old vines planted in deep volcanic

soils at a 2000' elevation

DATE PICKED: 9/8/14-10/1/14

AVERAGE HARVEST SUGAR: 25.2 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 12 days, 58-84 F

 $FERMENTATION\ CONTAINER/MACERATION:\ Open\ fermentation\ in\ small$

containers, punched down twice a day.

ANALYSIS AT BOTTLING

Alcohol: 14.8% pH: 3.6 TA: 6.83 g/L VA: 0.52 g/L R.S.: Dry

LENGTH/TYPE OF AGING: 33 months in 60 gal Oak barrels: 45% new French

Oak, 55% 2-3 year old French Oak.

BOTTLED: May 2017

APPROXIMATE LIFESPAN (under proper cellar conditions): 20+ years.

CASES PRODUCED: 2,715 cases

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES: Estate grown on the eastern slopes of Spring Mountain overlooking the Napa Valley, the 2014 vintage of our Cabernet Sauvignon has a distinct elegance. The texture is a delicate balance of youthful grit and a velvety mouthfeel. The red plum, cedar, oak, and licorice linger on the palate, harmonioiusly integrated for 32 months in the finest French oak barrels. Our Cabernets are age worthy, but can also be enjoyed young.

