



2014 ESTATE CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 100% new French oak

Appellation:
Coombsville

Production:
300 Cases

Final Chemistry:

TA: 5.9g/L

pH: 3.61

Alcohol: 14.7%

Residual Sugar: 0.02%

Bottled:
September 6th, 2016

Released:
October 23rd, 2017

Growing Season

For the third consecutive year 2014 was hot and dry. Thankfully, our vineyard retained adequate soil moisture, supported by well-timed winter rains, resulting in an overall successful growing season. Warm and moderate temperatures, coupled with plenty of sunshine, ripened grapes to full maturity and led to an early budding and early harvesting vintage. Similar to the last two vintages, this year gave us an average sized crop yielding soft, hedonistic wines that showed delicious fruit characteristics very early on.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

Familiar expressive aromatics of cassis, bayleaf with bright cherry fruit dominate the wine just after opening. Gradually the deep blackberry fruit and chocolate emerge in the glass. Full enjoyment of this wine at release can be realized by a gentle decant to liberate its underlying depth. An elegant Cabernet with underlying muscle.

