



## 2014 Sonoma County Cabernet Sauvignon

**Varietal Blend:**

89% Cabernet Sauvignon, 11% Cabernet Franc

**SOIL:**

Volcanic and serpentine soils along with some shale deposits.

**TECHNIQUE:**

Manually harvested, destemmed and crushed into stainless steel fermentation tanks. Inoculated with Bordeaux Red yeast, the fermentation completed in 10 days. The wine was pumped over twice daily to facilitate the extraction of color and tannin. Gently pressed in a bladder press, then racked off the gross lees into barrels. The wine was racked quarterly to aid clarification. Aged in 60% new French oak for 18 months.

**TASTING NOTES:**

Bright fruit aromas of cherry, plum, and cranberry are supported by underlying oak notes, accompanying hints of vanilla. This fruit forward Cabernet Sauvignon carries flavors of plum and red currant that bring additional structure and complexity. These flavors carry into a lengthy finish reinforced by a smooth tannin structure.

**PRODUCTION:**

629 Cases

**WINEMAKER:**

Bill Parker

**ALCOHOL:**

14.9 %