

## 2014 CABERNET SAUVIGNON – DRY CREEK VALLEY



### HISTORY

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

### GROWING SEASON

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at just the right time to recharge the ground water for the early growing season. Warm dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

### WINEMAKER COMMENTS

This impeccable wine displays wonderful aromatics of cherry, black currant and blackberry notes. Additional airing reveals dried floral, thyme and hints of cassis and dark chocolate. The palate is full-bodied and fleshy with excellent tannin and structure. The wine is silky and lush with superb balance. The finish lingers on showing great texture and charm. This Cabernet is very characteristic of a Dry Creek Valley Bordeaux. It offers intensity and richness and reflects the *terroir* beautifully.

92 Points

*Wine Enthusiast Magazine*

2013 Vintage

91 Points

*Robert Parker's Wine Advocate*

91 Points

*WineReviewOnline*

RELEASE DATE April 2017

BLEND 82% Cabernet Sauvignon, 8% Petit Verdot, 4% Cabernet Franc, 4% Malbec, 2% Merlot

APPELLATION Dry Creek Valley

HARVEST DATES September 9 - October 10, 2014

ALCOHOL 14.5%

FERMENTATION 8 - 14 days in fermenters at 82°F; pumped over twice daily.

BARREL AGING 19 months in French oak; 35% new oak

BRIX Average 24.4

PH 3.69

TA 6.5g/L

SOILS Benchland, rolling eastern hills and western mountain sites

VINE AGE 15 - 24 years

YIELDS 3 - 4 tons per acre

