

2014 Barrique Cabernet Sauvignon | *Sonoma County*

Vineyards- The 2014 Barrique Cabernet Sauvignon is sourced from two noteworthy California AVA's: Dry Creek Valley and Knights Valley. The combination of hot and cool Cabernet sites creates a wine with an incredibly wide spectrum of flavors.

Vintage- The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

Fermentation: The grapes were de-stemmed only, then transferred by gravity to stainless steel fermentation tanks.

After a long cold soak, the must was allowed to warm and ferment with indigenous yeast. After a steady fermentation to complete dryness, the new wine stayed on the grape skins for an extended maceration to develop mouthfeel and structure. The wine was pressed off 21 days after it went into tank. Malolactic fermentation was left to complete indigenously.

Harvest Dates: October 9th-16th, 2014

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: The wine was aged for 18 months in 100% French oak barrels (33% new).

Bottling: December 2015

Sensory Notes: The 2014 Barrique Cabernet Sauvignon is deep purple in color, the nose is vibrant with notes of plum, blackberry and toasted bread. The palate is finely textured with dusty tannins giving way to a silky mouthfeel. The long finish is favored with black cassis, toffee and brambly berry fruit.

Final Technical Information:

pH: 3.74 **TA:** .612 g/100ml **Alc:** 13.9%

Available Formats: 750ml

Suggested Retail Price: \$17.00

