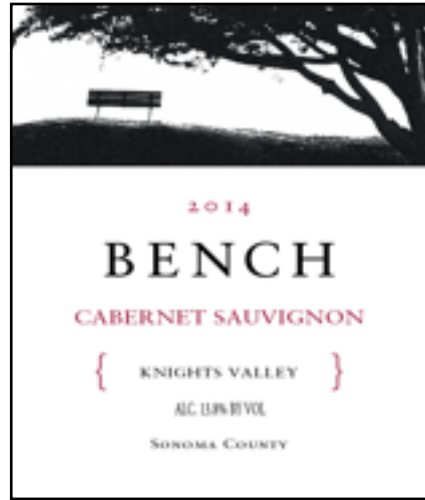


2014 Bench Cabernet Sauvignon | *Knights Valley*

Vineyard- Exclusively sourced from Totem Ridge vineyard located in Southern Knights Valley, high up on the Mayacama Range. There are 7 different blocks of Cabernet, all on different exposures and elevations. The differences in microclimate yield a blend with a 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 Date: October 9th - 16th, 2014

Winemakers: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: The wine was aged for 18 months in 100% French oak barrels, 45% new.

Bottling: March 2016

Sensory Notes: The 2014 Bench Cabernet Sauvignon exudes a deep, dark purple color in the glass. The nose is vibrant with violets, huckleberry and a touch of vanilla spice. The palate is elegantly wound with dusty tannins and a supple, velvet texture. The long, seamless finish ebbs and flows with flavors of black currant, dark cocoa and black forest floor.

Final Technical Information:

pH: 3.61 **TA:** .62 **Alc:** 13.8%

Available Formats: 750ml

Suggested Retail Price: \$24.00