



### History

Our Cabernet Sauvignon grows in the warm, inland Ukiah Valley near the Russian River. The cooling ocean fog is less common than in the Anderson Valley and the grapes ripen beautifully. We select gravelly and hillside soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

### Winemaking

The lingering drought in 2014 led to a small but concentrated crop of Cabernet Sauvignon. The grapes were hand-picked, destemmed, and fermented in small batches. Upon completion of the fermentation the grapes were pressed and barreled in French and American oak, where they matured for 16 months. The wine was then blended to perfection and bottled with love.

### Tasting Notes

Born of pedigree and raised with poise, our 2014 Cabernet Sauvignon is a wine of substance. Layered aromas and flavors of black cherry, cassis, blackberry, coffee, vanilla, baking spice, and hints of tobacco leaf are revealed with each swirl, sniff, and sip. Unrelenting richness and acidity make this a perfect wine with food. Consider pairing with skirt steak, grilled mushrooms, Point Reyes blue cheese, or dark chocolate.

**Appellation:** Mendocino

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 16 months in barrel (25% new)

**Alcohol:** 13.9%

**Cases produced:** 2,235

**Sugar at harvest:** 23.1° - 28.8° Brix

**Harvest dates:** September 22-October 3

**Total acid:** 6.4 g/L

**pH:** 3.5

**Cellaring:** 7-10 years with careful aging