



## TASTING NOTES

### 2014 CABERNET SAUVIGNON

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils, and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out. Our 2014 vintage is intense and focused, with a rich, concentrated core of blackberry and black raspberry fruit, and notes of coffee and chocolate that chime in on the finish. This wine is full bodied and bold with elegant tannins and a slight herbal note. While drinking beautifully now, this Cab will age nicely over the next 5-10 years.

## VINEYARDS

The Cabernet grapes were sourced from our estate San Lucas and Hames Valley Vineyards. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days, and cool nights. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Each vintage, these two vineyard sites duke it out for the Cabernet title, with San Lucas getting the edge in our 2014 blend.

## VINTAGE

The 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of the excellent 2012 and 2013 vintages, it exceeded our expectations in every way.

## WINEMAKING

The grapes were handpicked, destemmed and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down 3 times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. Barrel aged for 20 months, each lot was tasted and individual barrels were selected for inclusion in the final blend. The wine is unfiltered, in order to preserve the tannin structure and aromatics.

## VARIETY

Cabernet Sauvignon

## VINEYARDS

61% San Lucas, 39% Hames Valley

## APPELLATION

Monterey

## HARVEST DATES

October 15- 22, 2014

## HARVEST BRIX

25 - 26.5°

## ALCOHOL

14.8%

## PH

3.79

## TA

5.6 g/L

## AGING

20 months in 43% Hungarian, 41% American, and 16% French oak

## BOTTLING DATE

August 9, 2016

## CASES

202

## PRICE

\$32

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## GREENFIELD TASTING ROOM

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