



CABERNET SAUVIGNON COLUMBIA VALLEY 2014

TASTING NOTES

The 2014 Cabernet Sauvignon is a beautiful hue of boysenberry to the eye. On the nose it expresses light, spicy aromas of clove and anise, bright red raspberry, dark cherry, with sultry hints of tobacco and vanilla. The palate is smooth and balanced; the acidity excites the leathery tannins, flaunting the flavors of brambly blackberry, wild huckleberry and light molasses. The flavors and aromas of this wine harmonize well to create a delightful experience.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: October 24, 2014

Brix: 26 degrees

Yeast: Zymaflore F15, isolated from one of the best terroirs in Bordeaux.

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 6 to 15 days, then the wine was drained and the skins pressed to a combination of new and neutral French and American oak barrels for malolactic fermentation which lasted for 28 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then every 6 months. The wines were matured in oak for 12 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.48 grams/100ml

pH: 3.73

Alcohol: 12.8% by volume

Bottled: April, 2016