



# Cabernet Sauvignon Reserve



## **GRAPE VARIETIES:**

90% Cabernet Sauvignon, 8% Merlot, 2% Petit Verdot

## **GRADE:**

14.5% vol

## **TYPE OF SOIL:**

Gravelly loam and clay to thin, rocky

## **COLOUR:**

Red

## **AROMA:**

Dark berry fruit, light vanilla, fresh oregano, sweet oak.

## **PALATE:**

Black plum, bing cherry, espresso bean, wet stone. Structured. Depth. Complexity.

## KNOW THIS WINE BETTER

An array of unique soils, from volcanic to marine, exist in The Napa Valley, a warmer and more continental climate beyond conventional wine making regions of the world. Cool oceanic fog and winds moderate night temperatures and retreat early in the dawn, thus grapes are prolonged in development, producing fully concentrated flavors and complexities in an unique Mediterranean climate.

After harvesting in the early morning dawn to preserve fresh, chilled fruit, the grapes are fermented in stainless steel sur lie (on the skin) for 15-16 days before being pressed off. Undergoing 100% malolactic fermentation to smooth out the acid, and allowing the development of a rich and soft mid-palate. Finishing second fermentation, el vino was placed in French Oak for 23 months – 75% New French Oak, 25% Once-Used French Oak, both Medium Toast.

On the heels of 2013 – a year that has been described as “nearly perfect” – the quality of the 2014 vendimia (vintage) is nothing less than extraordinary. The cooler, sunny weather throughout Napa Valley Harvest allowed the final Cabernet grapes a longer ideal hang time, developing complex flavor maturities with sugar levels remaining steady, not to overpower the phenolic and physiological ripeness. Vineyards throughout The Napa Valley reported the 2014 harvest as truly exceptional, thus creating wines worthy of esteemed commendment.