

*La Storia*

## CABERNET SAUVIGNON

SONOMA COUNTY  
2014



### WINEMAKER NOTES

The 2014 harvest began with one of the earliest bud breaks in history shortly after our Old Vine Block 601 Sangiovese woke up on March 10th, the other varieties quickly followed suit. As one would guess, the harvest had a record early start as well. Other than shifting the growing season up three weeks, the growing conditions were just about perfect with normal to slightly below normal yields. The best thing about the early harvest was that the malolactic fermentations finished quickly due to the warm weather.

The grapes for our 2014 Cabernet were harvested the first week of October, 2014. After destemming and cold soaking for 5 days, the grapes were fermented using native and “designer” yeast for an average of 10 days. Post fermentation, all lots were put through extended maceration for another 30-40 days. The wine was aged 15 months in 24% new French and other European Oak barrels and the balance in neutral oak. This wine has a dense ruby-purple color followed by abundant varietal aromas and flavors of blueberry, blackberry and black licorice with hints of herbs and ripe olives. The predominance of French oak aging contributes aromas of vanilla, cocoa dust and slight toast. The mouth feel is medium dense, fresh and juicy with balanced acidity and very soft tannins for a young wine. The alcohol content is modest and the acidity level relatively high, suggesting excellent longevity for this wine. Drink now or age for 5-7 years. Cheers.

MIRO TCHOLAKOV

### TECHNICAL NOTES

<b>VARIETAL</b> 77% Cabernet Sauvignon 20% Merlot 3% Petite Verdot	<b>PRODUCTION</b> 3600 Cases	<b>AGING</b> 15 months in 26% new French and European Oak
<b>APPELLATION</b> Sonoma County	<b>BOTTLED</b> February, 2016	<b>ALCOHOL</b> 14.2%
<b>WINEMAKER</b> Miro Tcholakov	<b>RELEASE DATE</b> March, 2016	<b>RESIDUAL SUGAR</b> .25%
		<b>pH</b> 3.78
		<b>TOTAL ACID</b> .62g/100ml