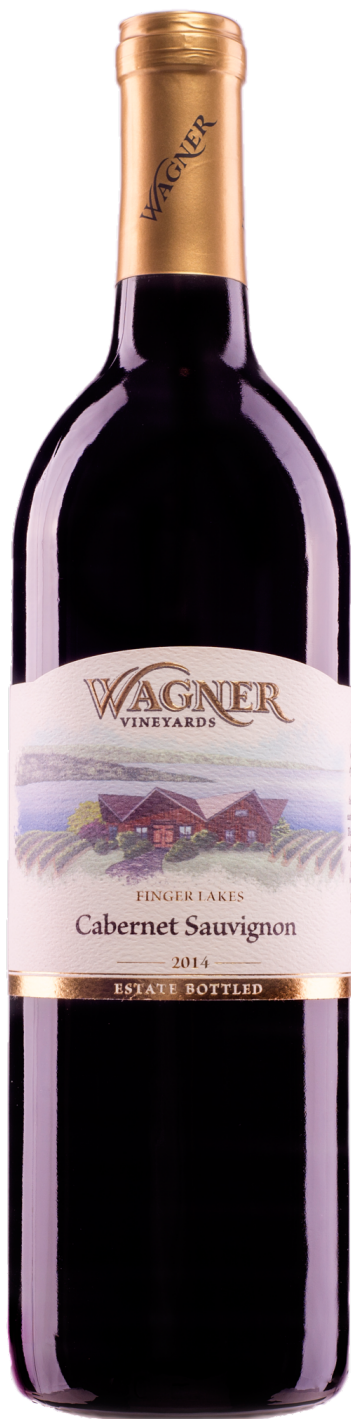




2014 Cabernet Sauvignon

Harvest Dates: October 28th - 29th, 2014 | **Alcohol label %:** 12.4 | **pH:** 3.47 |
Residual Sugar (g/L): 0.0



Growing Conditions

The 2014 growing season got off to a rough start, with a relatively cold spring, late budbreak and wet summer. Fortunately September and October contributed warm, dry, moderate weather that allowed for beautiful ripening.

Winemaking

Fermented on the skins until dry with malolactic fermentation.

Aging

Aged 14 months in old American oak barrels.

Bottling

April 28, 2016. Cork seal.

Limited quantities, Library Wine. Club membership required for access.

Nose

Loaded with aromas of cedar, black currants, and plums.

Palate

Youthful fruit, meet blended oak aging. Aging in a combination of new and older small oak barrels contributes to this wine's supple mouthfeel. Full-bodied and food-friendly!

Food Pairing

Enjoy with lamb, grilled steaks & robust Italian dishes