



2014 CRU CABERNET SAUVIGNON



Harvest Dates: September 11 – 13, 2014

Barrel Age: 17 months in French Oak, 50% new

Cooperage: Taransaud, "O", Demptos, Saury,
Ermitage, Baron, Boutes

Blend: 83% Cabernet Sauvignon, 6% Merlot,
6% Petite Verdot, 3% Cabernet Franc, 2% Malbec

Bottling Date: April 21, 2016

Alcohol: 14.7%

Release Date: Fall 2016

Cases Produced: 5590

Retail Price: \$60 ~ 750ml

“It’s all about making the wine in the vineyard” is how Keith Emerson, Director of Winemaking at Vineyard 29, describes the philosophy behind making our Cru Cabernet Sauvignon. Everything from site selection, crop yield, and picking decisions are made with the final blend in mind. This is deliberate, detail-oriented winemaking resulting in an elegantly composed wine that depicts the best of Napa Valley Cabernet Sauvignon.

The 2014 vintage in Napa Valley was in a word, ideal. Substantial rains in late winter alleviated the worst of recent years drought stresses. Early warm days, combined with the rains, launched 2014 as one of the earliest growing years, from bud break on to harvest. Summer was consistently warm with few days topping 100 degrees allowing the grapes to ripen evenly with deep flavor development and luscious tannin profiles. 2014 will be recalled as a ‘classic’ for Napa Valley with wines to enjoy now and for years to come.

Deep violet-blue in hue, our 2014 Cru Cabernet Sauvignon opens with notes of black fruits, mocha and playful hints of cherry cola. A velvety textured palate frames notes of black tea, juniper berry and cardamom that extend through a long and silky finish. Firm, but lively and supple tannins, shape this full bodied cabernet while great acidity and a burst of violets keep it approachable and fresh.