



October 10-25, 2014

December 14th, 2016

August, 2018

In 2014, we hand-picked our Cabernet Sauvignon, 33.5 tons of grapes, from October 10-25th. The majority of the grapes came from the dry-farmed 9.5 acres of Cabernet Sauvignon planted on the estate, located one-third mile north of Oakville Cross Road on Money Road. Our soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine was a blend of 93% Cabernet Sauvignon, 7% Petit Verdot.

Cases Produced: 1,095 cases

Harvested:

Bottled:

Released:

Tech Details:

- Average sugar: 22.80 Brix
- Total acidity: $6.3 \, \text{g/L}$
- 3.78 pH:
- RS .1%

FERMENTATION AND AGING: The fruit was sorted in the vineyard and on the crushpad then gently crushed into small fermenters. We let the juice ferment on the skins for 14 days after inoculation using ICVD254 yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 60% new French and 10% new American oak barrels and left to age for 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

CHARACTERISTICS: On the nose, pleasing aromas of black currant and anise. On the palate, it approaches with a warm, soft, full mouthfeel, where engaging tannins balance gracefully with ripe raspberry compote, and a hint of cassis. This wine is a straightforward stunner. A flavorful finish is generous with lingering notes of chocolate.

"The 2014 Cabernet Sauvignon offers up beautiful, chocolatey crème de cassis fruit with a touch of background oak, a full-bodied, opulent mouthfeel, and a luscious finish with no hard edges. It is classic Nils Venge Cabernet Sauvignon and should age nicely for up to 20 years, although it is going to be delicious when released." —92 Pts.: Wine Advocate/Robert Parker Jr., Dec. 30, 2016

> PO Box 141 | 7802 Money Road | Oakville, CA 94562 PH: 707-944-1305 | FX: 707-944-1325 | info@saddlebackcellars.com

