



2014 ALTAGRACIA CABERNET SAUVIGNON

WINEGROWING INFORMATION

While winter rainfall in Napa Valley was half the normal amount, heavy rains in March deeply soaked the Eisele Vineyard soils immediately before emergence of the first shoots, stimulating humification and healthy vine growth. Warm weather without frosts led to one of the earliest bud breaks on record. Bloom was two weeks earlier than in 2013 and fast, homogenous flowering ensured good fruit set with relatively small clusters. Mild July weather allowed slow ripening of the grapes, which progressed more rapidly during August and September heat to complete maturity. Cabernet harvest started on September 15th and ended October 1st. Somewhat delicate clusters resulting from late season heat were welcomed by our vigilant sorting crew. Slow fermentations were conducted with gentle extraction to deliver delicious fruit personality. The wines revealed their character during barrel aging with a careful choice of toasts and origins tailored to each vineyard block.

The Eisele Vineyard grapes are certified ‘Organic’ by California Certified Organic Farmers and ‘Biodynamic’ by Demeter.

TASTING NOTES

Our winemaking team notes: “The nose opens up on notes of blackcurrant, boysenberries and fresh rose petal with a hint of tobacco. The mouthfeel is soft with a savory black fruit sustained by powdery tannins. The ripeness of the fruit translates in earthy aromas with a spicy finish of cinnamon and dark chocolate notes. The vintage brings beautiful aromatic complexity and a more approachable character than the serious 2013.”

GRAPE SOURCE

81% Cabernet Sauvignon
13% Cabernet Franc
6% Petit Verdot
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Release date: February 8, 2017