



2014 CABERNET SAUVIGNON

SINGLE VINEYARD—ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with lower than average rainfall, the 2014 growing season got off to a fast start with the earliest budbreak in memory and proceeded without incident—no frost or significant rain—under ideal balmy conditions to finish with record heat accumulation. Harvest was rapid and trouble-free, yielding grapes that were perfectly ripe well balanced, ready to turn into balanced wine.

WINEMAKING NOTES

Grapes were gently destemmed into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted eight days with hand punch downs twice per day. After pressing the young wine went straight to French Oak barrels, 33% of which were new, and completed malolactic fermentation. After two rackings, it was gently filtered and bottled March 10, 2016.

TASTING NOTES

The aroma of this wine is a complex and intriguing mélange of blackberry, cocoa and espresso bean. In addition, savory notes of dried herbs give lift to the layers of the aroma. With sweet entry in the mouth, the mid and back palate provide a lasting finish of chewy tannins and delicious black currant that promise many years of development in the bottle.

AWARDS

Gold, 2017 *San Francisco Chronicle* Wine Competition; Bronze, 2017 Harvest Challenge.



HARVEST DATE September 29, 2014 **BOTTLING DATE** March 10, 2016

GRAPES AT HARVEST 24.1 degrees~Brix4.38 gr/L total acid~3.68 pH

WINE AT BOTTLING 5.44 gr/L total acid~3.60 pH~14.2% by vol. alcohol