

ESTABLISHED 1904

2014 Reserve Cabernet Sauvignon, Sonoma Valley

Blackberry preserves, huckleberries and tobacco leaf

Deliciously complex and velvety textured, our 2014 Reserve selection is handcrafted from our windswept terraced vineyards high on top of the Kunde Estate. This wine shows an intriguing display of aromas and flavors, from plum and clove on the nose to blackberry, huckleberry and tobacco on the palate. This elegant Cabernet will only gain in complexity and depth as it ages in bottle.

VINEYARDS

APPELLATION: CLONAL SELECTIONS:

VINE AGE:

Sonoma Valley, Kunde Estate Clones 15, 337, Mount Eden selection, and 169 Petit Verdot Haut-Brion selection 8-21 years 3.1 tons per acre

Harvest

DATE: October 8 - October 17, 2014

HARVEST BRIX: 26.8°

WINEMAKING

2014 was a great growing season for Cabernet with long warm days and cool nights. On the mountain tops here at Kunde, the temperature swing is often 40 degrees each day to evening. This temperature change helps build great fruit intensity and optimum hang time. Picking at first light allowed the grapes to get to the winery chilled. Beginning with the crushing of the cold berries, we lengthened the cold soak time for 5 days in the tank, prior to letting the native yeasts take off. For balance and to preserve the rich fruit flavor, we conducted pumpovers twice daily. Each of the lots were aged in separate barrels until coming together four months before bottling. There was a total barrel aging time in our caves of 24 months followed by bottling in August 2017.

WINEMAKER'S COMMENTS

"We love the opportunity to work with our mountain top vineyards to craft this crowd pleasing Cabernet. Not only do these vineyards at 1,400 foot elevation have one of the best views of the Sonoma Valley, but the mountain grown fruit tends to have a flavor intensity and structure that is completely unique to the rugged terroir. These vineyards are ideal for true varietal expression, and blending in a touch of Petit Verdot and Cabernet Franc rounds out the structure of this full bodied wine."

RELEASE DATE	Winter 2018
ALC.	_14.7%
PH	3.52
RESIDUAL SUGAR	Dry
	0.66

Fochary Long

Zachary Long, Winemaker

