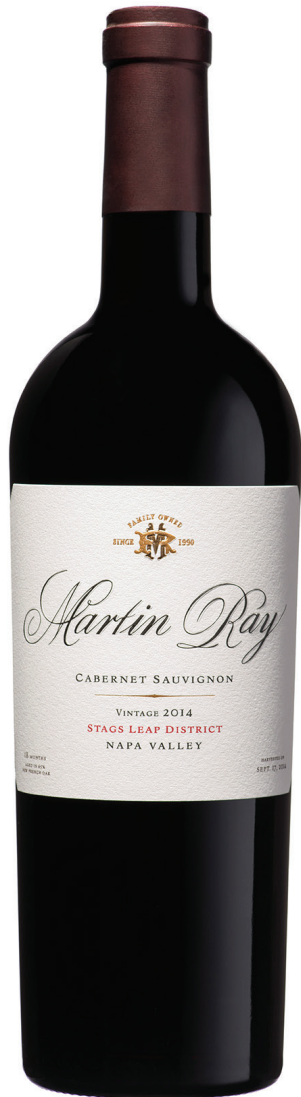


Martin Ray

VINEYARDS & WINERY

RESERVE



100% Cabernet Sauvignon
Stags Leap District
Brix at Harvest 26.5°
pH 3.77
Total Acidity 5.8 g/L
Alcohol 14.7%
October 2016 Release

2014 STAGS LEAP DISTRICT CABERNET SAUVIGNON

THE VINEYARDS

We sourced our 2014 Stags Leap District Cabernet Sauvignon from a collection of tiny vineyard blocks encompassing several row orientations and slopes, all carefully planted to optimize sun exposure. The soil in the Stags Leap District is composed of ancient volcanic alluvial runoff which produces low yields with great intensity and flavor.

VINTAGE NOTES

The 2014 vintage was challenging due to drought, but produced amazing fruit with smaller clusters and lower yields. An ideal harvest with consistently moderate temperatures and weather conditions, allowed the vines and fruit to stay healthy and maintain concentrated flavors and exceptional quality.

WINEMAKING NOTES

All contributing lots are fermented in small 4-6 ton open top fermenters with at least thrice daily pump overs for cap management. After the wine has finished fermentation and gone dry, it is allowed to rest on its skins for up to a month before being drained and pressed via the gentle basket press. Aged for 18 months in 65% new French oak.

TASTING NOTES

Our Stags Leap Cabernet Sauvignon is often defined by its subtlety in contrast to the much more immodest mountain Cabernets, with already matured ripe red cherries, floral violets and aromatic baking spices reminiscent of nutmeg and cloves. As is typical of the Stags Leap District Cabernet, it is always the first out of the gate with an early appreciable mellowing of its tannins and forward presentation of its bright red fruit.

FOOD & WINE PAIRING

Pair with roast leg of lamb with rosemary potatoes.