

2014 RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

100% Cabernet Sauvignon

ALCOHOL 14.8% | BOTTLING AUGUST 2016 | CASE PRODUCTION 1000
AGING 20 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

VINTAGE

Warm sunny days throughout the spring and summer months set the stage for a spectacular harvest in September 2014. The lack of rain meant that harvest began a little earlier than normal and was short in length, finishing up by the end of October. The temperate days leading up to harvest produced good yields of high quality fruit with concentrated flavors, complex aromatics and excellent structure.

VINEYARDS

The fruit for our Reserve Alexander Valley Cabernet Sauvignon is grown at high elevations on sloped hillsides with good drainage. At 1400 feet high, along the sun-drenched western facing slopes of the Mayacamas Mountains, the fruit sits well above the fog line. Naturally protected from the wind, dry hot days combine with bracingly cold nights which puts an element of stress on the vines resulting in small clusters, small berries and intensified flavors.

WINEMAKING

The grapes were hand-sorted and underwent a two-day cold soak prior to fermentation to extract optimal color and flavor. After primary fermentation, the wine was then aged in French oak barrels, 80% new, where it underwent malolactic fermentation, followed by 20 months of aging.

TASTING NOTES

This is a rich and full-bodied Cabernet with deep, layered aromas and concentrated flavors of dark cherry, blueberry, vanilla bean and tobacco. The wine shows off firm, structured tannins and a luxurious, lingering finish.

ACCOLADES

93 Points | *Wine Enthusiast*

90+ Points | *The Wine Advocate*

Best of Class & Gold Medal | San Francisco Chronicle Wine Competition



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WINERY & VINEYARDS

