

OUTLOT

WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE

2014 CABERNET SAUVIGNON

VINIFICATION

In a word “unpredictable” best summarizes vintage 2014 with its early budbreak and flowering, rapid accumulation of sugars and small yields. A cool spell that hit Sonoma in mid-August brought some welcome relief and gave the crop a chance to develop phenolic maturity. Impressive extraction, great color and luscious texture were the reward of small berries.

The Alexander Valley boasts rolling hills, hidden canyons, bench lands, steep peaks, sand and gravel riverbeds, riparian and chaparral habitats, volcanic geology and redwood groves. Our vineyards lie throughout the region – each revealing a unique dimension of the topography and reminding us of the importance of preserving the natural beauty and diversity of the valley. From valley floor to cliffside plantings, our small vineyard parcels tell the story of Sonoma County's Alexander Valley.

The grapes were harvested in the morning and fully crushed and destemmed before fermentation in 100% stainless steel. The wine was aged in French oak barrels of varying toasts for 30 months.

TASTING NOTES

Deep purple in color, the Outlot Cabernet Sauvignon has a rich nose filled with black currant, cherry, fennel, cola and licorice. Full bodied with a plush tannin entry, the palate has abundant red cherry fruit, mission fig, pepper rose and savory spice that carry through to a medium-firm finish.

VARIETAL

Cabernet Sauvignon

APPELLATION

Alexander Valley

DETAILS

Alcohol: 14.1%

Residual Sugar: 0.30 g/L

TA: 6.70 g/L

pH: 3.62

