

Hayes Valley CABERNET SAUVIGNON

Vineyards and Harvest

Vineyards: 96% Estate, 4% CK Vines

Harvest Date: September 19 - October 21, 2014

Average Brix at Harvest: 24.5

pH: 3.52

TA: 0.85

Winemaking

Handpicked and hand-sorted

De-stemmed to closed top tanks

Cold soaked for 72 hours

Inoculated and pumped over 3 times a day during peak fermentation

Post fermentation: pressed off skins and barreled down

Ageing and Blending

6 months on 35% New French Oak Staves in tank

4 months on 30% New French Oak barrels

70% Neutral French Oak barrels

Blend: 75% Cabernet Sauvignon, 18% Petit Verdot, 7%

Cabernet Franc

Bottling

Bottle Date: August 17, 2015

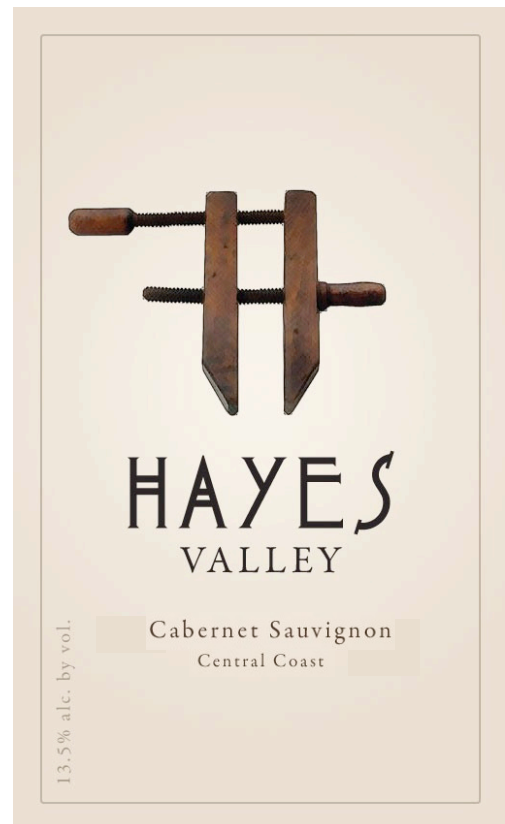
Alcohol: 14.2%

Food Pairings

Beef Dishes (New York Steak with Gorgonzola Butter, Prime Rib, Grilled Filet), Grilled Lamb with Mushrooms, Chocolate Brownies with Walnuts or Pecans, Blue Cheeses (Camembert, Aged Jack, Parmesan, Gorgonzola)

Tasting Notes

Very dark opaque purple. Aromas of cassis, dried cranberry, coffee and cocoa. A hint of dark cherry and tobacco. Fruit flavors are up front, cherry and fresh cranberry. Medium tannins and acidity. The flavors carry through to the finish, along with a little vanilla and cocoa.



Family-Owned • Certified Sustainable

www.hayesvalleywine.com