



FLAMBEAUX 2014 CABERNET SAUVIGNON, DRY CREEK VALLEY

Vineyard Notes

The Flambeaux Vineyard in Dry Creek Valley is in the sweet spot for vineyard elevation – about 350 ft. above the valley floor. The soils are the Boomer Loam series which is a Metamorphic soil and our area has the redder, more iron rich soils. This soil type is especially good with Cabernet Sauvignon grapevines and leads to great minerality and natural acidity. The rolling hillside provides great drainage and being up the hill from the valley allows the vineyard to stay a bit warmer – perfect for ripening Cabernet Sauvignon.

Production Notes

The grapes were picked at dawn in a cool fog and were brought immediately to the winery. There, the grapes were sorted, destemmed, then the berries were sorted again before being put into the small, stainless-steel tanks for fermentation. The grapes were cold soaked for five days before fermentation to allow for some natural color and phenolic extraction. The wine was then fermented and allowed to sit on the skins post fermentation for two weeks. They were then pressed and put into barrel where they underwent malolactic fermentation, then were gently racked off of their heavy lees and put back in barrels where they sat in the cellar to age for the better part of two years.

Tasting Notes

The Dry Creek Valley Cabernet Sauvignon is vibrant with aromas of currants, dried cranberries, black cherry, and a beautiful higher-toned spice. The aromas come to life on the palate with tastes of tea leaf, cedar, and cacao nibs. A nice minerality complements the lively finish. This wine will age beautifully.

Vintage	2014
Varietal	Cabernet Sauvignon
Appellation	Sonoma County
Vineyard Designation	Dry Creek Valley
Harvest Date	October 8, 2014
Titrateable Acidity	5.65 g/L
pH	3.87
Aging	Aged for 22 months in a blend of French and American oak, including 60% new oak
Fermentation	Fermented in small stainless steel tanks and oak barrels with their heads removed
Bottling Date	July 26, 2016
Alcohol %	14.4
Production	247 cases
Suggested Retail:	\$60.00 per 750-mL

