



FLAMBEAUX 2014 CABERNET SAUVIGNON, SONOMA VALLEY

Vineyard Notes

The Sonoma Valley grapes were grown in the hills between Kenwood and Glen Ellen just up from the valley floor in a beautiful corridor. This vineyard site gets wonderful weather with cooling fog from the San Francisco Bay to the South.

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 Sonoma Valley Cabernet Sauvignon is a deep, brooding wine with aromas of dark blackberries, plum, roasted coffee, and dark chocolate. On the palate, the wine is rich and opulent, with chewy tannins and firm structure. The satisfyingly round finish goes on and on.

Vintage	2014
Varietal	Cabernet Sauvignon
Appellation	Sonoma County
Vineyard Designation	Sonoma Valley
Harvest Date	October 5, 2014
Titrateable Acidity	5.89 g/L
pH	3.67
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	172 cases
Suggested Retail:	\$60.00 per 750-mL

