

# Cakebread Cellars



## 2014 Vine Hill Ranch Cabernet Sauvignon Napa Valley

### Vineyards

The fruit for this highly distinctive cabernet sauvignon comes from three special blocks of vines incorporating two distinctive Cabernet Sauvignon clones grown in the renowned Vine Hill Ranch in Napa Valley's western benchlands near Oakville. We have purchased these grapes since 1982, and they have consistently produced singular, long-lived wines. Hand-harvested at night to ensure the fruit's freshness and varietal purity, each of the three lots is separately fermented and barrel-aged. After assessing the distinctive personality of each wine, we blend the three to create a uniquely complex and intense cabernet sauvignon that speaks eloquently of its *terroir*.

### 2014 Vintage

2014 was another in a series of excellent vintages in northern California. After a rainy February, which rejuvenated the vines, a warm, dry spring led to early bud-break, flowering and grape set. Summer was consistently mild with few heat spikes, allowing our cabernet sauvignon grapes to ripen slowly and evenly with impressively concentrated flavors.

### Winemaking

Cakebread Cellars winemaker Julianne Laks utilizes traditional artisan winemaking techniques to maximize the singular character of our Vine Hill fruit. After the grapes are crushed, the must (unfermented juice and skins) from each of the three vineyard lots is cold-soaked separately for 48 hours to extract color, aromas and flavors prior to initiating fermentation with a cultured French yeast strain. To emphasize vineyard characteristics, fermentation techniques suit this individual site with a warm fermentation and gentle tannin extraction. Once fermentation completes, the wines enjoy an extended maceration on their skins to fully extract color and flavor and soften tannins. Our 2014 Vine Hill Cabernet Sauvignon aged 21 months in French oak barrels, 61% new, before bottling on July 19<sup>th</sup>, 2016.

### Tasting Notes

Highly aromatic notes of blackberry, boysenberry, cassis and dark plum are complemented by hints of loam, mineral and dark chocolate. Rich, concentrated and vibrant on the palate, the wine's deep, intense, blackberry, boysenberry, and blackcurrant flavors are balanced by uncharacteristically mild tannins and persist throughout a long, savory finish featuring spice, mineral and dark chocolate tones. More accessible in its youth than previous vintages of Vine Hill, this intense, yet elegant Cabernet Sauvignon will nonetheless benefit from a decade of additional bottle aging.

**Grape varieties:** 100% Cabernet Sauvignon  
**Vineyards:** 100% Vine Hill Ranch, Oakville  
**Harvest dates:** October 1<sup>st</sup> – 4<sup>th</sup>, 2014  
**Fermentation:** 100% in stainless steel  
**Barrel aging:** 21 months in French oak, 61% new

**Alcohol:** 15.1%  
**Total acidity:** 0.60 g/100 ml  
**pH:** 3.60  
**Bottled:** July 19<sup>th</sup>, 2016  
**Winemaker:** Julianne Laks