

FREEMARK ABBEY

Est. 1886



NAPA VALLEY

2014 CABERNET SAUVIGNON

Napa Valley

DIRECTOR OF WINEMAKING— Ted Edwards

WINE PROFILE

Opaque, dark ruby color introduces this wine that expresses dark fruit aroma and flavors. With spicy sweet oak complexity, the wine exudes dark fruit such as blackberry, black currant, blueberry and dark cherry. There are nuances of dark chocolate, chocolate berry truffle dusted with cocoa powder, cola, aromatic cedar, cinnamon, clove, graham crackers and a hint of tobacco. The body is very full with a soft entry, coupled with dark cherry/berry flavors that develop from start to finish. With great texture and mouth feel, this Cabernet is full-bodied, rich and opulent. In one word...delicious.

PRIMARY VINEYARDS

Stage Coach Vineyard — Atlas Peak (15.6%)

Herrick II — Yountville (13.1%)

Bosché Vineyard — Rutherford (12.5%)

Kellogg West — Knight's Valley (8.8%)

Sycamore Vineyard — Rutherford (8.1%)

Oakville Reach Vineyard — Oakville (7.7%)

Pecota Vineyard — Calistoga (5.6%)

Yverdon Vineyard — Spring Mountain (4.4%)

GROWING SEASON NOTES

The winter was one of the driest on record for the Napa Valley; however, when we did get rain, it came when the vines needed it most, promoting bud break and new shoot growth. The balance of the season was moderate to warm, the crop was abundant, and the fruit ripened about two weeks early on average. 2014 was a wonderful harvest yielding great wines with immense depth of flavor.

STATISTICS				
COMPOSITION	FERMENTATION	ALCOHOL	PH	LIFE SPAN IN PROPER CELLAR
78.2% Cabernet Sauvignon 8.0% Merlot 6.0% Petit Verdot 5.6% Malbec 2.2% Cabernet Franc	Stainless steel fermenters at 75-86° for 10-28 days skin contact	14.2%	3.62	15-25+ years (Stored undisturbed horizontally in a dark, cool place. Maintained at a constant temperature of 55°F.)
BOTTLING DATE		HARVEST DATES & SUGAR		ACID
March-April 2017		9/4-10/17, with the majority in late September through early October, averaging roughly 25° Brix		0.67g/100ml
AGE OF VINES & SOIL TYPE		AGING		
3 - 26 years; This blend is a great fingerprint of the Napa Valley. Valley floor vineyards are well-drained loam and clay loams, formed by alluvial deposits. The western mountain top soils are shallow and acidic with low fertility, while the eastern mountain top soils are more volcanic, with poor fertility and incredible minerality.		<u>Barrels:</u> Approx. 30% new French oak, 2.5% new American oak. (Total: 86% French oak, 14% American oak) <u>Cooperage:</u> Mixed, predominantly World Cooperage. Aged in Barrel: 27.7 months		