



ELEVATION TEN

2014

Cabernet Sauvignon

Sierra Foothills



TASTING NOTES

Deep plum in color, this wine is brooding with a fruit-driven nose of juicy blackberry pie, toasty French oak, plum and dark cherry. Structured tannins provide a robust mouth-feel with a wash of acidity, and hints of dark chocolate and leather.

WINE MAKERS NOTES

This wine is aged in French oak barrels with just enough new wood to add subtle complexity without taking away from the natural character of the grape. This wine impresses with its seamless combination of cassis, blackberry and jammy plum aromas. Broad and deep on the palate, it stays away from excessive astringency while providing a mouthful of dark fruit. Enjoy with a fat rib-eye steak or braised short ribs.

DETAILS

Varietals | 80% Cab Sauv, 20% Malbec

Appellation | Sierra Foothills

Climate | Hot days and cool nights, with good air-flow from the Valley floor in the day and from the higher elevations at night (100% Foothill vineyards.)

Exposure | South x South-West

pH Levels | 3.49

Acidity | 5.8 g/L

Trellis | Vertical Shoot Position

Soil | Decomposed Granite

Picked | 8/31 to 10/9 --- Brix average 26.3

Pressing Technique | N/A

Fermentation Containers | Small Open-Top fermenters

Fermentation Process | 10 days on the skins, Malo-Lactic in Barrel

Yeast | EC 1118

Aged | 30 months in French Oak, 25% New

Residual Sugar | Dry