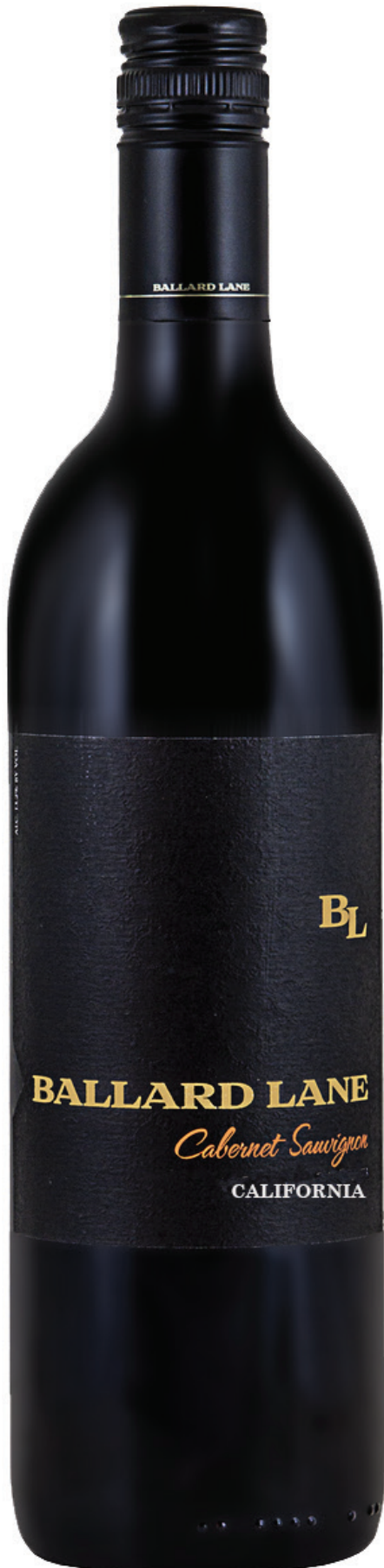


BALLARD LANE

2014 CALIFORNIA

Cabernet Sauvignon



ALCOHOL		13.2%
CASES		6468 CASES
pH		3.68
TA		6.61 G/L
WINEMAKER		CLAY BROCK

WINEMAKING NOTES

The California coastal climate is perfect for the production of fresh, fruit forward Cabernet Sauvignon – the warm days and cool nights produce wines of elegance and distinction. The diurnal temperature fluctuation allows for the harmonious ripening of sugars and tannins which translates into a wine with a deep garnet color. The wine is fruit forward primarily driven by red cherry and green leaf characters. Coupled with moderate quantities of both French and American oak, we get mocha on the nose and soft long tannins on the palate. This wine is an easy drinker that is approachable and will pair extremely well with food.

Method of Production:

The Cabernet Sauvignon was picked before dawn and then cold soaked for two days before fermentation. Fermentation had extended extraction before undergoing malolactic fermentation.