



## 2014 CABERNET SAUVIGNON

Columbia Valley

### THE VINTAGE

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

### WINEMAKING

- Grapes were sourced from vineyards throughout the Columbia Valley, including the Horse Heaven Hills.
- The fruit was de-stemmed and gently crushed to either upright stainless steel tanks or rotary fermenters.
- Crushed grapes were typically “cold-soaked” for 24-48 hours then warmed and inoculated with a number of yeasts, including Mauriferm Plus, Prise de Mousse, Premier Cuvee and ICV-D21 to initiate 7-10 day fermentations.
- Merlot and other varieties were blended in to build structure and complexity.
- The wine was aged for several months in a combination of American and French oak barrels to soften and round the blend.

### FLAVOR PROFILE

“The 14 Hands Cabernet Sauvignon is a rich, juicy red that features aromas of dark cherry, black currant, coffee and subtle hints of spice. These flavors are complemented by a touch of spicy oak and emphasized by refined tannins.”

*Keith A. Kenison*  
Keith Kenison, Winemaker

### RECOMMENDED FOOD PAIRINGS

Tomato-Basil Bruschetta, Eggplant Parmesan, Herb Crusted Prime Rib, Grilled Beef Steak, Hearty Venison Stew

### TECHNICAL DATA

Appellation: Columbia Valley

Blend: 82% Cabernet Sauvignon, 10% Merlot & 8% other varieties including Petit Verdot, Cabernet Franc and Petite Syrah

Alcohol: 13.5%

Total Acidity: 0.51g/100ml

pH: 3.77