



TOM GORE

VINEYARDS

THE WORK OF A FARMER

2014 CABERNET SAUVIGNON

California

Tom Gore is a second generation grape farmer from Sonoma County and from the time he learned to walk, he was stomping alongside his dad, getting dirty, and taking care of the grapes. Tom has worked every harvest since he was seven years old, and has always known farming grapes would be his life's work. With Tom Gore Vineyards, he is stepping out from behind the scenes to tell the story of the farmer's role in making great wine.

VINTAGE

2014 was a superb growing season. The wines show beautiful color extraction, intense aromas, and excellent flavor concentration.

GRAPE SOURCING

We source our grapes from select Central Coast and North Coast vineyards where cool nights and warm afternoon breezes ripen the fruit slowly for intense flavor and elegant textures. North Coast vineyards including Bald Eagle showcase blackberry, black currant, richness, and chewy tannins, while Central Coast Pine Creek and Pinnacles feature red currant, plum, dried herb, and firm structure.

WINEMAKING

- Aged 16 months in French and American oak.
- Alc: 13.5% | TA: 6.2g/L | pH: 3.6 | RS: 3.2g/L
- 90% Cabernet Sauvignon, 4% Malbec, 3% Merlot, 2% Petit Verdot, 1% Petite Sirah

WINEMAKER NOTES

Our Cabernet Sauvignon is dark red in color with aromas of cherry and currant and notes of leather and tobacco leaf along with hints of dark chocolate and mocha from oak aging. This wine is fruit forward on the entry with a rich, round mouthfeel and fine, supple tannins leading to a long finish.