

2014

Estate Cabernet Sauvignon

Crimson Hill Vineyard

Harvest Date	September 5, 2014
Tons	2.62 tons
Harvest Brix	27.5
Acid	5.1 g/l
Ph	3.40

Our 2014 Cabernet Sauvignon is from our Crimson Hill Vineyard in the Red Hills District of Lake County. The vineyard is at 2000 feet elevation and overlooks the southern end of Clear Lake. Our Cabernet vineyard was planted with 13 acres of Clone 7 in 1995. The soils are red and volcanic and provide the perfect site for growing great red wines. The climate is ideal for late-season reds because, during the long growing season, the vineyard receives daily full sun with warm temperatures which are tempered by daily afternoon mistrals.

The grapes were crushed, concentrated by bleeding eight percent of the volume, and then cold soaked for three days prior to fermentation in bins holding approximately 1.5 tons each. The bins were punched down and aeratively pumped over for a period of 10 days, followed by an additional 21-day maceration providing a gentle, quality extraction of color, flavor, and texture. After pressing, the wine was aged in a combination of new and used french oak barrels for a period of 20 months. We bottled 176 cases on July 21, 2016.

The wine exhibits aromas of ripe plum and fig, with highlights of chaparral spice, clove and dried herbs. The lively, concentrated flavor bursts with ripe berries and sweet oak with a long finish. This structured wine calls for full throttle fare such as grilled meats and game.

Please visit our estate winery Friday through Sunday, by appointment, or anytime on the web at www.ggwines.com.

