



*Tasting Notes:*

This wine shows intense aromas of red fruit, black truffle, and a bit of vanilla that hints at the well-integrated oak character to come. Complex and structured, the palate features silky smooth tannins balanced with bracing acidity as well as red currant, dark cherry and dried plum.

*Vineyards:*

The Vintage Select combines lots from all of our vineyards to give the truest expression of the character of each vintage in Sonoma County. The 2014 edition of this wine was sourced in large part (85%) from Ellis Alden Vineyard in Alexander Valley, a mountain site featuring small berries packed with flavor and structure. The blend also includes 10% Cabernet from Beckstoffer Georges III Vineyard and 5% Malbec from Blau Vineyard in Knights Valley.

*Vintage:*

The third straight year of drought triggered much stress for growers, but generally contributed to fantastic quality wines. A warm dry winter caused the vines to start their annual life cycle ahead of schedule, but aside from some wind, the spring was free of major weather. All the grape varieties seemed to ripen at once, and the pace in the winery at crush was hectic, but luckily the cooler than normal August brought us an average size crop of ripe grapes with beautifully balanced acids.

*Winemaking:*

The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Fermentation continued without the addition of any chemicals or enzymes, aided only by a bit of heat and sporadic pump-overs. After pressing the wine went into French oak barrels – 50% of which were new – aged for 24 months, and was racked only once, immediately prior to bottling.

*Food Pairings:*

While a sirloin steak would be great, this wine comes alive with slow-cooked meats like braised beef short rib or anything from your smoker.