

Cabernet Sauvignon 2014

BARBOURSVILLE VINEYARDS, VIRGINIA, USA



HARVEST & VINTAGE NOTES

A Cabernet Sauvignon bred on the vine and in the winery for early approachability, the wine nevertheless evolves in bottle to repay patience in its consumption. Because of its vivid fruit and moderate concentration of tannins, its food pairing range is broader than expected, while still giving great satisfaction especially with rich red meats and game.

To the novice grape-grower 2013 seemed an unlikely year for stellar results, due to an early rainy pattern which finally broke at the beginning of August at which point the vineyard enjoyed cool temperatures and abundant sun through early October. It is because of years like this one that we never make predictions nor we loose hope too early but we diligently prepare our vineyards to take advantage of the last 60 days of the ripening season. The grapes were harvested at ideal balance of sugar and acidity and produced structured wines capable of long aging especially in the reserve selection and inevitably Octagon.

The final wine is complex and inviting. Ripened dark berry fruit is woven with currant, cassis, and chocolate notes. As expected, supple and refined tannins sustain a bold but balanced finish.

FOOD PAIRINGS:

- Barley soup with fresh thyme and parmigiano
- Grilled strip loin of beef with green peppercorn sauce
- Fine assorted cheeses and dried figs



BARBOURSVILLE
Vineyards

GRAPES: 100% Cabernet Sauvignon

FERMENTATION: 5-7 days on the skins in stainless steel

MACERATION: 5-7 days

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.0 g/L

TOTAL ACIDITY: 0.54 g/L