

NADIA



2014 NADIA CABERNET SAUVIGNON

Technical Details:

Appellation: Santa Barbara County

Harvest Date: 10/12-10/26/14

Brix at Harvest: 25.5-27.2°

Alcohol: 14.2%

pH: 3.71

TA: 5.45

Production: 4,000 cases



Growing Season: The 2014 growing season was unlike what we had seen in previous years. Grapevines produced fewer clusters compared to previous growing seasons. The level of crop was in tune with the size of the canopy and provided an ideal platform for even ripening. Because of the natural equilibrium of the grapevine, we took a more passive and subtle approach to canopy management by removing a small percentage of leaves on the morning side of the canopy which allowed for ideal levels of high altitude sunlight in the fruit zone. Additionally, the season was marked by warmer than usual day and nighttime temperatures which in turn accelerated the grapevine's development stages. The components of this growing season encouraged deeply colored and highly concentrated wines.

Vinification: All lots were destemmed and crushed in 5 and 10 ton fermentors. Fermentation was extended to 30 days to soften tannins and develop complexity. Mid-way through fermentation the wine was racked and returned to maximize color and extraction. The Cabernet Sauvignon, Cabernet Franc and Merlot were all crushed and fermented separately and blended at 10 months.

Barreling: Our NADIA Cabernet Sauvignon benefits from aging in medium plus toast oak barrels. The wine is aged for 16 months in 30% new French oak, 20% new American oak and the remaining 50% in neutral French oak.

Tasting Notes: Wild blackberry and forest floor notes enthusiastically emerge from the glass as sweet cigar smoke and perfumed violet weave throughout. Layers of chocolate covered cherries, anise and salty sea air are underscored by rich cedar with firm, yet supple tannin unwinding through time in the glass. Look to pair with a bison burger topped with sautéed mushrooms.

