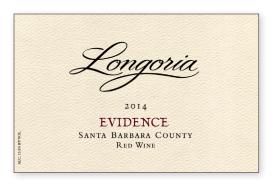


ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition:

Cabernet Franc – Alisos & Camp 4 Vineyards (55%)

Alisos Vineyard (36%)

Camp 4 Vineyard (19%)

Cabernet Sauvignon - Camp 4 Vineyard (20%)

Merlot - Alisos Vineyard (23%)

Malbec – Rancho Sisquoc Vineyard (2%)

Production: 75 cases **Alcohol by volume:** 13.5%

pH: 3.74

Titratable acidity: 0.65 g/100ml **Cellaring potential:** Four to six years

Bottle price: \$45.00

2014 EVIDENCE

Santa Barbara County - Red Blend

History

While I am more known as a producer of Burgundian varietals, I actually have a longer history of working with Bordeaux varietals. I enjoy the challenge of producing a Bordeaux-inspired blend that demonstrates the high quality that can be attained from this area's best vineyards.

The Harvest

The 2014 harvest was one of the earliest on record in our area, due to a warmer than normal growing season. I was able to harvest all of the varietals at moderate sugar levels despite some heat spells in September. The harvest dates ranged from September 19th to October 3rd, with the grapes averaging a sugar content of 24.0 Brix.

Winemaking

All of the grapes were 100% destemmed and crushed into open top fermenters. After an average three day cold soak, the musts were inoculated with specialized yeast cultures. The fermentation period lasted an average of nine days, after which the wines were pressed off, settled and then racked to French oak barrels for aging. After 21 months of aging in barrels, of which 37% were new, the wines were blended, lightly fined, filtered and bottled in July 2016.

The Wine

The wine has a medium dark ruby color. The aroma is a complex mix of tobacco, black currants, boysenberries, green olives and a hint of pine leaves. On the palate, the wine is medium bodied with soft but expansive flavors similar to the aroma. The silky tannins and balanced acidity give the wine a long lingering finish.

Food Pairings

This elegant but flavorful wine will pair well with savory dishes such as cassoulet, beef bourguignon and grilled meats.

Rick Longoria, *Winemaker November 1, 2016*

Wit brown