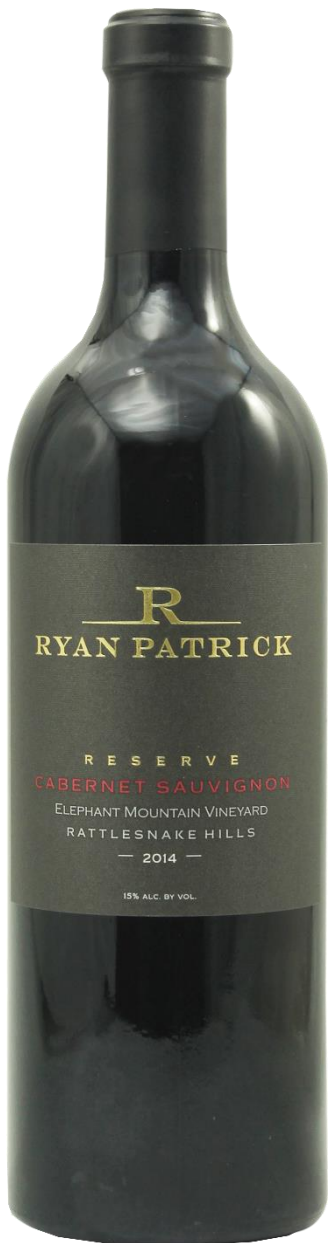


RYAN PATRICK

2014 RESERVE CABERNET SAUVIGNON ELEPHANT MOUNTAIN VINEYARD



VINEYARDS: Elephant Mountain.

AVA: Rattlesnake Hills.

WINEMAKING NOTES: The grapes were gently destemmed and allowed to cold soak in the tank prior to inoculation with yeast strains selected to emphasize terroir and varietal character. Once fermentation began (in stainless steel), the grapes were pumped over twice daily to aid in the extraction of color and tannin. After 29 days, the free run wine was drained away from the grapes and sent to barrel for malolactic fermentation.

WINEMAKER COMMENTS: “We wanted to showcase the distinctive style of Elephant Mountain which is perfectly suited for our 2014 Reserve Cabernet Sauvignon. Located at about a 1,400 ft. elevation, the vineyard has a unique micro climate that offers an extended growing season which in turn allows for extra hang time and desirable fruit maturation. This ripening on the vine is critical for Cabernet Sauvignon to develop ripe fruit, viscosity and tannin structure; components of this reserve wine.”

–Jeremy Santo, Winemaker

TASTING NOTES:

AROMA: Notes of black currant, blackberry, dried sage and cassis with hints of anise.

FLAVOR: A bright mid palate entry with round chewy tannins and a long viscous finish.

VARIETALS: 100% Cabernet Sauvignon

DATE OF HARVEST: October 2, 2014

BOTTLED: February 2017

ALCOHOL: 15%

BRIX: 26.1

TA: (g/L): 5.70

PH: 4.00

AGING: 100% barrel aged, 50% new French oak for 20 months.

CASE PRODUCTION: 300 cases.