



Wattle Creek 2014 Cab-Shiraz Alexander Valley, Sonoma County

Vintage & Winemaking

In 2014, a mild winter and spring caused early bud break, although the overall length of the growing season was similar to past years. Following a dry summer, warm days and cool nights helped to gradually ripen fruit leading to small berries with good tannins, flavorful fruit and bright aromatics.

The grapes were fermented warm and the tanks were pumped over 2-3 times a day for color and tannin extraction. The wines were gently drained from their skins and the balance of juice trapped in the skins was lightly pressed away. The resulting individual lots of Shiraz were aged separately and blended just before bottling. The wine aged for 20 months in French oak barrels, no new oak, before bottling.

Winemaker notes

This blend of Cabernet Sauvignon and Shiraz is sourced from some of the deeper alluvial blocks on the Wattle Creek Estate. These blocks provide some of the intense and rich characteristic of these two wines. The wine is accented with a touch of Petite Sirah to add structure and balanced acidity to the final blend.

Deep violet in the glass, the 2014 Cab/Shiraz blend offers aromas of black fig, black cherry and blueberry with notes of vanilla bean. Enveloping flavors of wild brambleberry and black currant mingle with hints of licorice and toasted caramel on the finish. Coating upon the palate, the rich mouthfeel is balanced with bright acidity and good structure leading to an insatiably long finish. Multi-layered with strong tannins, this wine will age well over the next 7 to 8 years.



Appellation:	Alexander Valley	
Variety/Blend:	Cabernet Sauvignon	48%
	Shiraz	44%
	Petite Sirah	8%
Vintage:	2014	
Oak Maturation:	20 months	
New Oak:	0%	
French oak:	100%	
Alcohol:	14.5 %	
Production:	324 cases	