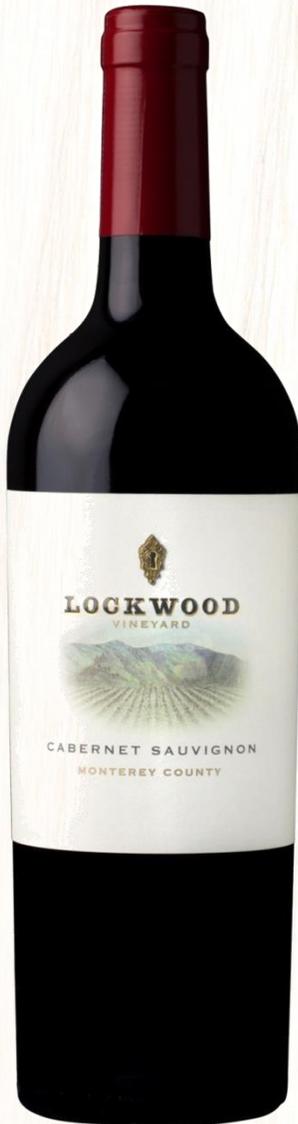




LOCKWOOD VINEYARD

2014 MONTEREY CABERNET SAUVIGNON ESTATE GROWN



WINE ANALYSIS

ALCOHOL: 13.5%

PH: 3.86

TA: 5.6 g/L

FERMENTATION:

Stainless Steel & French Oak, 10% new

ABOUT LOCKWOOD VINEYARD

Grapes grown for Lockwood Vineyard wines are estate grown, giving us the best expression of aromas and flavors exclusive to Monterey. Lockwood's San Lucas Vineyard was planted in 1981 in a remote area nestled at the base of the Santa Lucia mountain range, in Monterey County. As the perfect location for growing premium grapes, it grew into one of the largest premium estate vineyards in the world. The vineyard consists of a distinct and exceptional soil that was recognized by the U.S. Geological survey in 1946. The "Lockwood Shaly Loam" is comprised of crushed fossilized seashells similar to chalk and limestone and is only found in two small areas of Central California, truly adding to the exclusive character and quality of our premium wines.

The grapes grown for Lockwood Vineyard wines are selected only from specific, vigilantly maintained, and thoroughly analyzed blocks within the expansive San Lucas Vineyard. By thoroughly examining each microclimate, and corresponding soil profile, then evaluating various combinations of varieties, clonal selections and rootstocks, we are able to choose the best plantings in the vineyard.

After defining our blocks, we implement viticultural protocols tailored to suit each vine's set of unique characteristics. Pruning strategies, shoot thinning practices, leaf removal techniques, and specified crop levels are assigned to optimize quality and we selectively harvest each block.

ABOUT THE VINTAGE

The 2014 vintage Monterey was one of the earliest harvests on record. The growing season was long and without late season rains, prime fruit maturity was seen. Temperate weather throughout the region led to another incredible harvest with slightly lower than average acidity and well-balanced wines.

WINEMAKING & TASTING NOTES

The grapes for our 2014 Cabernet Sauvignon were selectively harvested during the early days of November. The wine underwent a 3 day cold soak followed by a 14 day fermentation after which it was left on skins for an additional 5 days. The wine was then aged with a combination of stainless steel and French oak, 10% new.

Opening with alluring aromas of plumb skin and wild brambles, our 2014 Monterey Cabernet Sauvignon tempts the palate. Delicious flavors of blackberry and blackcurrant with notes of allspice and black pepper envelope the palate and lead to a smooth, long finish.