

# LINKED

*Vineyards*

## 2014 KNIGHTS VALLEY CABERNET SAUVIGNON



The 2014 growing season was easygoing. Grapevines found their happy place quickly, as warm spring soils brought an early budbreak, and the rest of the season was mild and relaxed, with high temperatures dancing in the mid 80's. The vines and grapes developed smoothly, soaking up the dreamy vacation-like weather. Wine country got a little shaken in late August by an impressive earthquake, but the vineyards only felt a tickle on their roots and harvest proceeded with the same mellow vibe as the rest of the vintage.

In December, Robert Parker wrote "Luc Morlet is not only a fabulous winemaking talent, he knows how to bring the French savoir faire of complexity, elegance and precision to the ripe, concentrated, intense fruit of California." No sense arguing with Bob, he captured this vintage to a tee. A swirl of the glass reveals aromatics of red and black cherries mingled with cedar. The palate is teased by impeccable tannins, round and soft, with notes of blackberry, leather and cocoa, and the finish boasts a captivating yet laid back character. Enjoy!

### *Wine*

Winemaker: Luc Morlet  
Harvested: October 6th by hand in small lugs at 27.5° brix  
Composition: 100% Estate Cabernet Sauvignon  
Fermentation: Native yeast in small tanks and puncheons  
Aged: 16 months in French oak from artisan coopers  
Bottled: May 17th, 2016, Unfiltered and Unfined  
Alcohol: 15.3%  
Production: 150 cases

### *Vineyard*

Planted: 2000, Clone 337 on 110R Rootstock  
Elevation: 1,050-1,250 feet, Western Facing Exposure, 30-50% Slopes  
Soil: Rocky Volcanic, Rhyolitic, Laniger Loam  
Appellation: Knights Valley, Sonoma County

