

Fitch Mountain Cellars

2014 Sonoma County Cabernet Sauvignon

Our 2014 Cabernet Sauvignon was produced from fruit grown in Alexander Valley and Knights Valley, Sonoma County's premier appellations for this variety. Its layers of generous bright fruit aromas and deep, rich ripe mouth filling Cabernet flavors are hallmarks of this world-renowned growing region.

This wine is the ultimate in lush Cabernet, it is velvety and rich. It is from our top vineyard sites known for spectacular Cabernet. It spent 15 months in small French oak barrels that helps give it structure and an especially elegant and supple finish. Our goal is to highlight the special characters of Cabernet while showcasing the distinct benefits and attributes associated with these magnificent vineyards. The taste profile of this wine is especially beautiful. The nose is expressive with beautiful dark red and blue fruit; like cherries, black raspberries and wild blackberry. And what a beautiful sip it is-- black cherry, blueberry, mocha, dark chocolate mingling with spicy brown sugar, black fig and boysenberries. The young dense wine is drinking beautifully now, breathe before drinking or decant and enjoy.

Harvested on October 5, 2014 at 25.0. degrees brix, our Cabernet fermented ten days at 72F to dryness. We then macerated an additional 20 days to soften and develop the tannins, and to extract additional color. Following pressing, the wine was moved to 60/gl French Oak barrels and aged for fifteen months. We hope that you enjoy the bright, unprocessed taste of our wines just as we do at the winery



Appellation

Sonoma County

Alcohol

14.5%

Composition:

70% Alexander Valley Cabernet Sauvignon
30% Knights Valley Cabernet Sauvignon