

Secret Cellars

2014

Paso Robles
Cabernet Sauvignon



Wine Notes

• VINTAGE •

The 2014 California harvest was one of the earliest in a decade and third in a string of great vintages. Yields were down slightly across the state versus the mammoth harvest of 2013. A mild winter and spring led to early bud break and the state was blessed with very few frost days. Summer was moderate which allowed the grapes to evenly ripen. A hallmark of the vintage is the small berry size which led to outstanding concentration. Red varietals show supple tannins, deep color and excellent acidic structure.

WINE ANALYSIS: 0.62 TA, 3.65 PH, 13.5% alcohol

• WINEMAKING •

Our Cabernet and Petite Sirah hail from vineyards on Paso's east side. This region, marked by a combination of warm temperatures, cool nights and gravelly well-draining soils, allow Bordeaux varietals to maintain their natural acidity yet offer ripe, smooth tannins. During fermentation, the juice is pumped over two to three times daily to extract color, flavor and tannin from the fruit. Once fermentation was complete, the wine was gently pressed and racked into French and American oak (15% new) for 16 months of aging.

VARIETAL BLEND: 91% Cabernet Sauvignon, 9% Petite Sirah

• WINEMAKER'S NOTES •

Secret Cellars Cabernet Sauvignon leads with bright fruit aromas and hints of sage. On the palate, ripe black plum, black cherry and currant flavors mingle with dark chocolate. Tannins are rich yet supple leading to a lovely, lingering finish.

• Food Pairing •

The balance of acidity and soft tannins make this wine a great food partner. Enjoy with blue cheese crostini, hearty beef stew or grilled steak.

