



The CALLING

Alexander Valley
CABERNET SAUVIGNON

2014

BACKGROUND

The Alexander Valley consists of a broad valley floor bisected by the Russian River. It is surrounded by hills that block the coastal fog, keeping the region warmer than most of its neighbors. This climate, combined with well-drained, gravelly soils, help the Alexander Valley produce some of the finest Cabernet Sauvignon grapes available.

APPELLATION

Alexander Valley AVA, Sonoma County

VARIETAL COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

Grapes were hand-sorted and gently crushed. The wine underwent native-yeast fermentation in barrel and had an extended maceration period to soften the tannins. After 18 months aging, the wine was bottled unfiltered and unfiltered to enhance complexity and aging potential.

VINTAGE NOTES

The 2014 harvest was spectacular a near twin to the outstanding 2013 vintage. The vineyards in Alexander Valley ripened evenly throughout producing fruit of exceptional structure and concentration. The Calling vineyards matured to perfection which is clearly reflected in the wines produced from 2014.

OAK AGING

100% French Oak, 50% new

TIME IN OAK

24 months

TASTING NOTES

This full-bodied Cabernet Sauvignon presents blackberry and plum aromatics typical of the Alexander Valley. On the palate, the rich fruit is complemented by accents of sweet tobacco and vanilla. The elegant tannins, oak structure and balanced acidity will age this wine for 10-12 years.

TECHNICAL DATA

pH 3.58 TA 6.0 g/L RS 3.5 g/L Alc. 14.5%

WINEMAKER

Wayne Donaldson

FOUNDERS

Peter Deutsch and Jim Nantz