

2014 OLEMA CABERNET SAUVIGNON SONOMA COUNTY



ABOUT THE WINE: The 2014 Olema Cabernet Sauvignon, made by Amici Cellars, is a blend of Cabernet Sauvignon grapes hand selected off vineyards in Dry Creek and Alexander Valleys in Sonoma County. This well-balanced wine features layers of red and black fruit and a long, intense finish.

2014 VINTAGE: 2014 was an excellent vintage for Sonoma winemaking, the third consecutive such vintage, following the stunning successes of both 2012 and 2013. Despite a regional drought, significant rains in February and March gave the vineyards a healthy soaking, and set up the vines for early budbreak. A mild spring and “perfect” summer temperatures brought grapes to optimum ripeness before an early harvest. The resulting wines show intense aromatics and complex fruit character.

WINEMAKER NOTES: This complex and vibrant Cabernet displays a deep purple color and opens with aromas of black cherry, pomegranate, and tobacco. A rich fruit core on the palate exhibits hints of mocha, vanilla and pie spice, with chewy tannins and a long finish.

RELEASE DATE: January 2017

ALCOHOL: 14.5%

APPELLATION: Sonoma County

BLEND: 97% Cabernet Sauvignon, 3% Petite Syrah

BARREL AGING: Aged in 60% new French oak barrels, 16 months

SUGGESTED RETAIL PRICE: \$22.50