

Production Notes



RISK, 2014 Cabernet Sauvignon

- Appellation:** Oakville, Napa Valley
Double Gold; CA State Fair, San Diego & Denver Int.
plus 6 Gold Medals, including SF Chronicle
- Varietal:** 89% Cabernet Sauvignon, 10% Merlot and 1% Petit Verdot
- Tasting Note:** A big wine, loaded with dark berry fruit with nice hints of oaks. Smooth tannin a well-balanced wine. The aroma is full of dark chocolate and cedar with hints pepper. This is a wine will improve with age. But with 3 double gold medals it is drinking well now.
- Wine Maker Notes:** Harvest started at 5 am, brix were 25 and the air was cool. We were able to get back to the winery by 8:30. We cold soaked the grapes for a day, then started fermentation. It went smoothly and the ml gave a perfect bone-dry finish. We used new French Oak barrels, medium toast. We racked the wine 3 times over 20 months. The wine was remarkably clean but we gently filtered the wine before bottling. 100 cases made, ALC: 14.5% RS:.04
- The Name:** Robert, Irene, Sarah & Kelly, the Smerling family was the inspiration for the name. I had named my former winery Renwood after my wife who's goes by Rene. This time I wanted to add the family. I am on the tight rope because Oakville grapes are the most expensive grapes in America. After 27 years of award winning Zinfandel, Barbera and Viognier, with accolades from Wine Spectator, Robert Parker and the New York Times, it was a big RISK to make Cabernet from the most scrutinized appellation in the world. As it turned out, it was a great RISK!

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