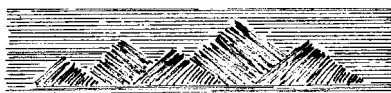


Spann Vineyards



Cabernet Sauvignon, Mayacamas Range Sonoma County 2014

Blend: 75% Cabernet Sauvignon, 7% Cabernet Franc, 12% Malbec
& 6% Petit Verdot

Farming Practices: All grapes were farmed using either sustainable or organic practices

Alcohol: 14.2%

pH: 3.7

Total Acidity: 5.3

Fermentation: Fermented in open top bins, hand punched down and foot-trodden. Full malolactic fermentation for all varietals was completed in 59 gallon oak barrels.

Barrel Aging: 30 months in new and 2nd use 59 gallon French oak.

Residual Sugar: Dry

Cases Produced: 360

Winemaker: Betsy Spann

Winemakers Notes:

The cool climate at 1,700 feet of elevation in the Mayacamas Mountains is ideal for creating a Bordeaux-like Cabernet Sauvignon. To pursue this style we used four different grape varieties; cabernet sauvignon and petit verdot give structure while cabernet franc and Malbec add richness and smoothness on the palate. Cabernet sauvignon has a black currant aroma and flavor, petit verdot and cabernet franc have floral aromas with blackberry and raspberry tastes and malbec adds black cherry notes to create a wonderfully complex wine.

Each varietal was picked at optimum ripeness over the course of two weeks in October. The grapes were de-stemmed and then crushed by foot in open top half-ton bins, an old world technique used to get dark color without bitterness or astringency.

2014 was an excellent vintage in the Mayacamas Mountains and throughout Sonoma County with a long, mild-to-warm growing season allowing the grapes to fully ripen and build rich flavors with good structure for medium to long-term aging.