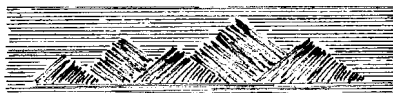


Spann Vineyards



The Classic Four, Sonoma County 2014

Blend: 50% Malbec, 33% Cabernet Sauvignon, 9% Cabernet Franc & 8% Merlot

Sources: The Malbec came from Rancho Tzabaco in Dry Creek Valley, the Cabernet Sauvignon came from the Cross Creek Vineyard and the Merlot from our Estate Vineyard, both in the Mayacamas Mountains of Sonoma Valley. The Cabernet Franc was grown in the April's Glen Vineyard in the Bennett Valley of Sonoma.

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. All varietals were aged separately and blended just before bottling.

Barrel Aging: Aged 32 months in French oak barrels, 10% new and the remainder varying in age from two to six years old.

Residual Sugar: Dry

Cases Produced: 320

Winemaker: Betsy Spann

Winemakers Notes:

Our love affair with the wines of Bordeaux dates back to the 1970s and it is with these wines in mind that we crush the classic Bordeaux varietals Cabernet Sauvignon, Cabernet Franc, Malbec and Merlot. Cabernet Sauvignon gives this wine lovely red currant flavors and backbone, Cabernet Franc adds raspberry and wild flower aromas as well as richness on the palate, Malbec adds a black cherry aroma and taste along with mid-palate richness while Merlot adds red cherry. 32 months of aging in 10% new and 90% older French oak barrels has added a nutmeg note to the aroma, nutmeg and cinnamon notes to the finish and seamless finesse to the overall taste. This wine is meant for near-term enjoyment but will also gain in complexity and age well with proper cellaring through at least 2024.