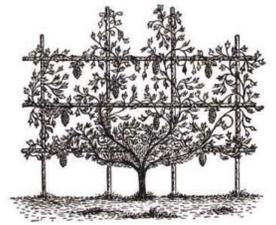




2014 Fluffy Billows Cabernet Sauvignon Technical Sheet



Fluffy Billows

Harvest Notes

The last three growing seasons have been extremely consistent. The weather patterns in 2013 and 2014 were almost identical, the only noticeable difference was that we started harvest 8 days earlier than the previous vintage. No spring rain led to an early harvest of slightly above average yield. Summer temperatures remained moderate, offering slow measured ripening.

Tasting Notes

As we'd expect from a warmer vintage this wine is bursting with ripe fruit aromas from the moment the cork is popped. Blackberry and ripe currant give way to ripe fig, anise, and a hint of licorice. Two years in oak have added pronounced layers of cardamom, cedar, tobacco, and a hint of cinnamon. This vineyard site continually produces wines with a polished palate making them a joy to drink while still young. The 2014 is a standout vintage drinking well upon release but should improve substantially over the next decade.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Fluffy Billows 2014 Facts:

Harvest Date: Sept 12th to October 7th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 22 months; 50% new French oak, 50% neutral oak
Appellation: Oakville, Napa Valley
Bottled: August 17th, 2016
Bottle Size: 750ml
Production: 1558
Retail: \$52
Alcohol: 14.1% by vol.
Total Acidity: 5.8g/L
pH: 3.72