

BALBOA

2014 Reserve Cabernet Sauvignon

Tasting Notes

Blackberry - dark cherry - Damson plum - cassis - crushed roses - mulberry - pipe tobacco - cedar - incense - licorice - dark chocolate - coffee - 'Rocks' minerality - savory herbs - sweet dry tannins

Production Notes

This Cab is sourced entirely from our Eidolon estate, and is a blend of our favorite barrels of the vintage. It was aged in 100% new French oak barrels for a total of 30 months. It is very limited-production reserve.

Vineyards

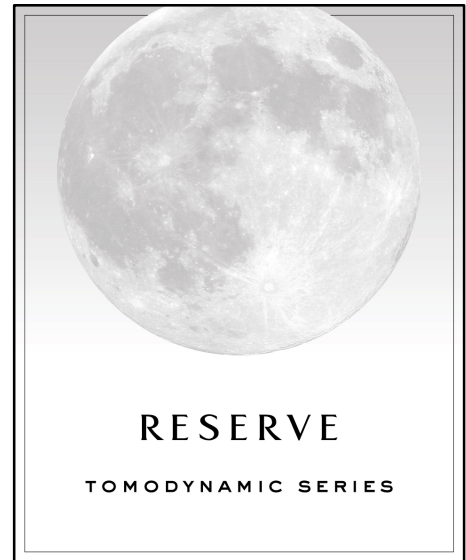
- Estate Eidolon Vineyard, 'Rocks District' of Milton Freewater, Walla Walla Valley

Winemaking

- Hand harvested grapes
- Picked early in the morning
- Small lot fermentations in stainless steel tanks
- The cap was manually punched down twice a day
- Up to 21 days of extended maceration
- The wine was aged for 30 months in new French Oak barrels, with two rackings
- Cross flow filtration prior to bottling

Vintage

- A very consistent vintage very similar to 2013.
- Bud break started in early-mid April with bloom in early June again slightly early for Washington.
- August temperatures were slightly cooler allowing for a longer hang-time with good yields.
- Consistent September with cool nights produced richly structured wines,



Wine Data

Appellation..... "Rocks District" of Milton Freewater, Walla Walla Valley
Varietal..... Cabernet Sauvignon
Composition..... 100% Cabernet Sauvignon
Vineyards..... Estate Eidolon
Vintage..... 2014

Technical Notes

pH..... 3.57
Total Acidity 7.1 g/L
Alcohol..... 14.5%
Harvest Date October 17, 2014
Bottling Date..... August 10th, 2018
Production 72 cases