



BANSHEE

2014 CABERNET SAUVIGNON

Napa Valley



2014 continued the recent trend of hot, dry and early vintages. The weather conditions have caused much understandable strife in California, yet we've produced fabulous wines in this climate with intensity and style.

As with 2013, we utilized almost all of our Bordeaux varietal blending components in the Mordecai blend, and let the Cabernet speak more directly. The lone blending component is a parcel of Cabernet Franc from Howell Mountain that adds both aroma and an herbal undercurrent. The wine is a roughly 50/50 split of Napa Valley floor and Vaca Mountain range fruit, marrying plush fruit with more wild structural elements.

Dark plum, cocoa, blackberry and sage aromas with powerful, well delineated flavors of dark chocolate covered cherry, macerated strawberry, wild herbs, mineral and touch of caramel. Well balanced with fine tannins, this wine is deep and multi-dimensional. Will play well for 15-20 years.

Varietals: 96% Cabernet Sauvignon {Calistoga, Rutherford, Howell Mountain} & 4% Cabernet Franc {Howell Mountain}

Winemaking: Primary fermentation over a period of 35 days with an additional 12 days of extended maceration. It was then pressed and placed in barrel where malolactic fermentation occurred naturally.

Aging: 19 months in French oak, 65% of which was new.

Cooperage: Darnajou, Taransaud, and Gamba

Lab: 14.8% alc. | 3.8 pH | 5.3 TA

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