



# MADROÑA

## 2014 Cabernet Sauvignon – Signature Collection

### Cabernet Sauvignon

Madroña's Cabernet Sauvignon is a striking example of what a high mountain vineyard can produce. The grapes are very small-berried resulting in a wine of deep color, intense fruit, and full-bodied texture. Traditionally blended with Cabernet Franc for aromatic complexity and Merlot for tannin structure, we age this wine in the finest French and American oak. Our customers constantly search out older vintages of our Cabernet Sauvignon as it is known to age quite gracefully.

### The Vineyards

Our two blocks of Cabernet Sauvignon, planted at the home estate in Camino, take advantage of the gracefully rolling landscape of our vineyards. The “Big Block” slopes to the west for a warmer afternoon sun while the “Small Block’s” exposure is north-easterly and a slightly cooler micro-climate. Established in 1973, these own-rooted vines are getting older, producing a smaller crop (1-2 tons/acre) with greater intensity. Perfect acidity coupled with wonderfully uniform color makes our Cabernet Sauvignon grapes consistently some of the nicest fruit we produce.

### The 2014 Vintage

Elegance is the hallmark of great Cabernet Sauvignon. Ironically, we often find that blending in small amounts of Merlot and Cabernet Franc brings forth the complexity of Cab. With the 2014 vintage, however, the essence of the variety shows purely with no blending at all. The aromas are a layered progression of high-tone cranberry and red currant fruit to dark cherry and cassis. Intertwined throughout are spice notes of nutmeg and pepper with a subtle olive herbaceousness.

The first sip is an expression of the riper 2014 vintage, filling the senses with a richly textured entry loaded with black cherry and tree-ripened plum. Yet this dense mouthfeel slowly evens out in the mid-palate with a vibrant acidity and more berry fruit. The finish, with its youthful tannins and lingering earthiness, is a testament to the cool, mountain-grown vineyards. With a mere 2 tons per acre off of 40+ year-old vines, there is no surprise that this dense, balanced, complex, terroir-driven Cabernet Sauvignon will age beautifully.

### Suggested Food Pairings

Grilled meats with a hint of fat will not only emphasize this Cab's fruit, but also tame the rustic tannins on the finish. Or cellar the wine for another 8+ years. Your choice!

### Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Cabernet Sauvignon

Aging: 22 months in oak barrels (8% new French oak)

Bottled: June 2, 2016

Alcohol: 14.2% pH: 3.58 TA: 0.61 g/100ml

Production: 325 cases (750ml)

Cellaring: 8+ years