



2014 Lonehawk Cabernet Sauvignon

Santa Cruz Mountains

[FOR SALE AT THE WINERY ONLY](#)

HARVESTED: September 17, 2014

VINEYARD LOCATION: In Saratoga, off the historic Mount Eden Road where some of California's first vines were planted over 100 years ago, set high on a steep southeast facing slope rests the venerable "Lonehawk" vineyard.

SOILS: Deep gravelly loam

BOTTLED: February 2015

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.9%, PRODUCTION: 50 cases, WINEMAKER: Colin McNany

VINTAGE NOTES

In our third straight year of a record breaking drought, bud break began early due to the lack of groundwater available for the vines. However, half of our annual rainfall poured down in the spring when the vines needed it the most. Cold winds during flowering, in combination with drought, reduced the amount of crop / fruit set. However, the rest of the growing season was warm and even, allowing us to carefully harvest at ideal time frames. As yields were slightly down, quality remained incredible, potentially surpassing the last 2 vintages in skin to juice ratio. The August 4th start of harvest in the Santa Cruz Mountains was the earliest in the 70 years of recorded history at Mount Eden.

WINEMAKING NOTES

Lonehawk is our highest-end Cabernet vineyard, as well as the only vineyard designate. The entire lot was destemmed, hand sorted, and tipped into a 3 ton open top stainless steel tank. The fruit was cold soaked for 5 days and then inoculated with the BDX commercial yeast strain. The ferment received a mixture of punchdowns and pumpovers to promote extraction. The wine is kept on skins up to 20 days via extended maceration. Aged in 25% new French oak for 22 months with 100% native malolactic fermentation. Racked once to tank, gravity feed to bottle.

TASTING NOTES

Alpine strawberries, orange rind, black olives and bay leaves give way to a dusty mouthfeel with well-integrated tannins.

CELLARING

Enjoy between now and 10 years.

