



2014 Estate Cabernet Sauvignon, Dry Creek Valley, Sonoma County

Winemakers: Dick Handal and Lucas Meeker. Consulting Winemaker: David Noyes

- § Harvest dates: October 4, 2014
 - § Vineyards: Handal-Denier Home Vineyard
 - § In the Cellar: Fermentation in open top tanks with manual punch down 2 - 4 times a day
 - § Length of time in fermentor: 3 days cold soak followed by 5 day active fermentation
 - § Oak Regimen: Aged in new and 2-year-old French oak barrels.
 - § Bottled Date: May, 2015. Unfined with a light filtration.
 - § Alcohol: 13.5%
 - § pH: 3.65
 - § Residual Sugar: Less than 0.1%
 - § Varietals: 85% Cabernet Sauvignon; 10% Petite Sirah; 5% Merlot
 - § Terroir: Dry Creek Valley. Warm Region III; Vineyard soils of rocky, medium clay
- § Awards: Silver Medal 2019 San Francisco Chronicle Wine Competition

Tasting Notes:

Cedar, blackcurrant, blackberry jam, elements of tobacco and leather; fruit and herb flavors intertwine in a lively arabesque, not one dominates, nor subsides. Perhaps a waltz? or a tango? Full in the mouth and satisfyingly complex with a rich finish.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at denierhandalwines@aol.com or visit website: www.denier-handalwines.com