



2014
CABERNET SAUVIGNON
HAPPY CANYON of SANTA BARBARA AVA

Technical Notes

100% Estate Grown, Produced & Bottled
100% Cabernet Sauvignon • 15.5% Alcohol • 3.85 pH

Vinification Notes

Harvest dates: October 1-3, 2014

Sourced from a rocky knoll in the northwest corner of Crown Point, this block was planted in 2008 to two clones of Cabernet Sauvignon. The clones, 337 & 8, were harvested & fermented separately, and racked to blend after 14 months in barrel.

Total time in barrel: 26 months

Release date is April 2018

Tasting Notes

Saturated garnet in color, the aromatics of this wine point to freshly baked blackberry pie, plum preserves, toasted rye bread and slate. Voluptuous and full-bodied, this 2nd release of Crown Point Cabernet Sauvignon is built around tannins wrapped in a blanket of glycerin- notably marked with the essences of cassis, graphite, scorched earth, and dark chocolate. Loaded with black and blue fruits, this wine combines finesse and power that swells across the palate in impressive fashion. It is a remarkable Cabernet Sauvignon that should evolve gracefully for 25+ years.