



2014 ESTATE SELECTION

HAPPY CANYON of SANTA BARBARA AVA

Technical Notes

100% Estate Grown, Produced & Bottled

73% Cabernet Sauvignon/16% Malbec/11% Merlot

15.5% Alcohol

3.85 pH

Vinification Notes

Harvest dates: September 8 - October 3, 2014

The fruit for this wine was sourced from the steepest south-facing hillside blocks on the estate where there is optimum sun exposure. It was night picked by hand into small lugs, then hand-sorted, and fed by gravity into a combination of French oak upright tanks as well as small concrete tanks.

Cold-soaked at 45° for 7 days. Pumpovers and punchdowns performed 3-4 times daily. 80° warm extended maceration, after which the free-run wine is drained to 100% new 225L French oak barrels from 5 different coopers.

All the individual vineyard blocks were harvested & fermented separately, and were racked to blend after 14 months in barrel.

Total time in barrel: 26 months.

Release date is October 2017.

Tasting Notes

Opaque purple in color, this Bordeaux blend is a great representation of Crown Point in 2014. Jumping from the glass is a sumptuous and savory nose of crème de cassis, baking spice, subtle kirsch, and black raspberries. The debut release of Crown Point Estate Selection is a decadently textured wine that seamlessly weaves together toasty oak, polished tannins, and bright acidity in a provocative and uncompromised package. Quite opulent and hard to resist now, its impeccable balance will allow it to evolve for years to come. Expect it to reach the peak of integration and to show off a full display of complex aromas and flavors by 2024.