



2014
CABERNET SAUVIGNON
HAPPY CANYON of SANTA BARBARA AVA

Technical Notes

100% Estate Grown, Produced & Bottled
100% Cabernet Sauvignon
Harvest date: October 1-3, 2014
15.5% Alcohol • 3.85 pH

Vinification Notes

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 were racked to blend after 14 months in barrel.

All of the fruit was night picked by hand into small lugs, then hand-sorted and fed by gravity into 3 ton conical French oak upright tanks. Cold-soaked at 45° for 7 days. Pumpovers and punchdowns were performed 3-4 times daily. After an 80° warm extended maceration, the free-run wine was drained to 100% new 225L French oak barrels from 5 different artisan coopers. Total time in barrel: 26 months.

Release date is April 2018.

Winemaker 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. Drink with confidence now through decades to come.

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