



2014  
ESTATE SELECTION  
HAPPY CANYON of SANTA BARBARA AVA

*Technical Notes*

100% Estate Grown, Produced & Bottled  
73% Cabernet Sauvignon / 16% Malbec / 11% Merlot  
Harvest date: September 8 - October 3, 2014  
15.5% Alcohol • 3.85 pH

*Vinification Notes*

Sourced from the steepest south-facing hillside blocks on the estate, with vine age ranging from 2002 to 2008. All of the components were harvested & fermented separately, and were racked to blend after 14 months in barrel.

The fruit is 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. Total time in barrel: 26 months.

Release date is November 2017.

*Winemaker Tasting Notes*

Opaque purple in color, this cuvée 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. Drink with confidence now through decades to come.

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