

B.R.COHN

2014 CABERNET SAUVIGNON SONOMA VALLEY OLIVE HILL ESTATE

Vineyard

This Cabernet is sustainably farmed and produced from a blend of our best hillside blocks on Olive Hill Estate. Located between the Mayacamas Mountains and Sonoma Mountain, B.R. Cohn Olive Hill Estate Vineyards has a micro-climate well suited for growing Cabernet Sauvignon. Natural underground hot springs help prevent frost and volcanic soil ensures low vigor, low yield and small concentrated berries.

Winemaking

All small lot fermentations: 50% open-top fermenters, 50% closed top fermenters. Cold soaking 6 days prior to fermentation. 50% extended maceration. 100% malolactic fermentation. Free run and light press only. Aging: 18-22 months in 48% new and 52% 1 & 2 year old French oak. Barrels are 3 year air-dried and tight grain only: Taransaud, Demptos Reserve, Alain Fouquet Margaux and Seguin Moreau Icon.

Tasting Notes

A ripe and masculine Cabernet Sauvignon, with generous amounts of black fruit, cassis and espresso with dark earthy undertones of forest floor and briar. An enticing bouquet of cigar box, cloves and cedar all wrapped with subtle hints of mocha and anise leading to a rich palate of warm caramel, complex yet firm tannins and a long lasting finish.

Pairing Suggestions

Fantastic paired with grilled rib-eye with a black peppercorn and sage rub, tandoori lamb and spiced mango chutney, mesquite grilled pork chop, or Italian sausage lasagna with mozzarella and aged Parmesan. Also a great wine with an aged cheddar or gouda.

Technical Data

Avg. Harvest Brix:	25.7
Alcohol:	15.0%
TA:	0.65
pH:	3.80
UPC:	7 40216 11206 6
Case Production:	1,225
Case Size:	40.3 lbs (12 x 750ml)
Case Dimensions:	9.75" (L) x 13" (W) x 13.25" (H)

