

MORRO BAY

CABERNET SAUVIGNON 2014

SPLIT OAK ESTATES

BACKGROUND

Morro Bay Cabernet Sauvignon is sourced from several vineyards within the Lange Family estate. The Lange Family have been farming in the Lodi appellations for four generations dating back to the late 1800's. The location of the vineyard in Lodi provides for dramatic temperature shifts from day to night due to the influence of the delta breeze from San Francisco Bay. This allows for a slower maturation of the grapes resulting in a better balance of acidity and complexity in the taste profile.

Morro bay is proudly Lodi Rules Certified. Lodi Rules incorporates a wide range of sustainable practices not only for grape growing but also for the surrounding ecosystems. These practices include the use of solar power, recycling all paper/glass/water and wildlife habitat restoration among many other green initiatives.

APELLATION

Acampo, California

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 8% Merlot, 6% Petit Verdot, 1% Malbec

WINEMAKING & VINTAGE NOTES

The vineyards are hand-pruned by experienced work crews adept at spur selection. Green harvesting is determined based on the berry set for a particular vintage. In addition to green harvesting, shoot removal and leaf pulling are employed to further enhance flavor concentration. Machine harvesting is done at night allowing the grapes to cool and thus maximize the flavors/acidity and balance. All grapes are sorted via a sorting belt prior to being crushed. The wine sees 21 days of extended maceration which allows forward fruit extraction of complex flavors balanced by integrated tannins.

TASTING NOTES

A swirl of the glass showcases this wines deep yet vibrant red color and releases its concentrated aroma of ripe cherry fruit. Mingled with the fruit is traces of chocolate and spice from oak ageing. The soft tannins carry the palate through a long finish.

WINEMAKER

David Akiyoshi

TECHNICAL DATA

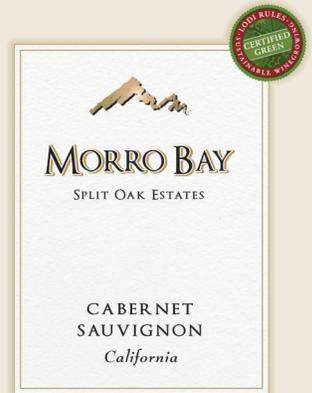
Acidity
6.0 g/L - pH: 3.76

Alcohol
13.9%

Residual Sugar
2.5 g/L

SUGGESTED RETAIL PRICE:

\$11.99



BETTER THAN ORGANIC

The Lodi Rules program is more comprehensive than organic. The Lodi Rules farming standards encompasses the entire winemaking process including: Viticulture, Water Management, Farm Ecosystem Management, Pest Management & Human Resources

