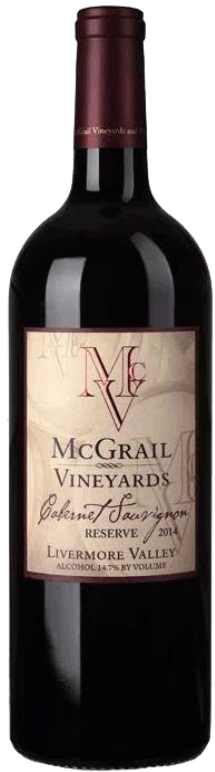


2014 McGrail Vineyards Cabernet Sauvignon Reserve



Technical Data

Grape Source:	McGrail Vineyards
Appellation:	Livermore Valley
Production:	1,120 Cases
Varietal Content:	100% Cabernet Sauvignon
Oak:	French, Hungarian, and American
Titrateable Acidity:	0.64
Residual Sugar:	0.012
pH:	3.68
Alcohol Level:	14.6%

Vineyard Notes: The 2014 vintage is the third great vintage in a row. Similar weather conditions to 2012 and 2013, resulted in another great year. The California drought continued, and increased water restrictions were implemented. This led to significantly lower yields than normal, but the quality was excellent with small berries, nice tannins, and great color extraction. We produced 32 tons, a mere 2 tons per acre. The light yield led to fruit ripening early and our Cabernet was ready to pick early September. We picked our entire vineyard over the course of two days: September 11th and 12th.

Winemaking Style: Our winemaker believes in using a “spice rack” to create this complex Cabernet. We blend French, American, and Hungarian oak. Approximately 70% of the oak is new each vintage and the wine ages for about 33 months in this oak.

The Wine: Our 2014 Cabernet Reserve is delicious and compelling. While full bodied and powerful, this wine has an elegant finish that lingers. The wine opens with notes of dark cherry, cassis, nutmeg, and vanilla. As you sip on this wine, it’s reminiscent of blackberry jam spiced with baking spices, anise, and more black cherry. This exceptional wine is sure to please!

Awards:

Our Cabernet Reserve has won the following awards:

SF Chronicle Wine Competition 2012: Sweepstake Red Wine Award and Best of Class for our 2008 Vintage

SF Chronicle Wine Competition 2018: Double Gold for our 2014 Vintage

McGrail Vineyards and Winery

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