

TENOR

2014 Cabernet Sauvignon

As with all Tenor wines, we are meticulous about site, soil and exposure, selecting lots that naturally produce the profiles we're looking for. Because our cabernet has a very specific profile—rich texture with well integrated tannin—we are especially selective in sourcing our cabernet.

This wine was fermented in both stainless steel and concrete tanks, aged in 80% new French oak and bottled after 23 months. Fermentation in concrete enhances the texture by controlling the temps throughout the process. Cooler temperatures mean that the fermentation process last longer (25-40 days), but is gentler, allowing us to maximize extraction and concentration. We use an exclusively native malolactic fermentation process, meaning that the wine is not inoculated

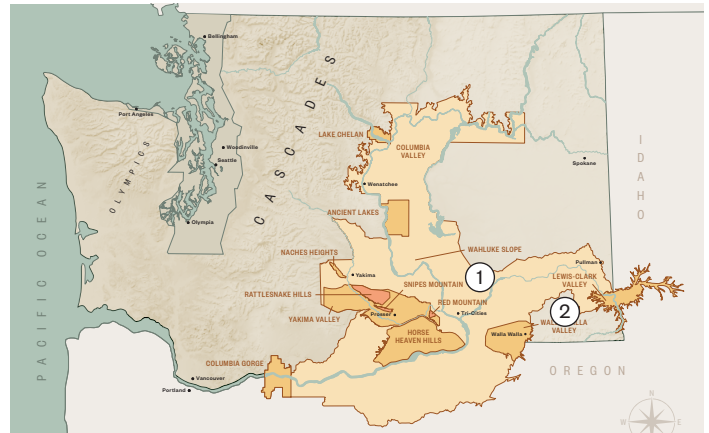
with bacteria strains but instead relies on natural (old school) processes to initiate fermentation. Ripe and fleshy, with more primary fruit intensity and sweeter tannins, this is more “new world” than previous vintages, while also maintaining great freshness and balance.

"Ripe and fresh with blackberry, plum skin, lightly roasted coffee and a dusting of cocoa powder. Swirling adds a heady mixture of macerated red berries, bramble and a nice combination of dark baking spices. This is polished, with nice volume and flesh. Firm tannins help keep the fruit in balance making this mouthwatering Cabernet utterly drinkable."

-ARYN MORELL, WINEMAKER

SELECT VINEYARDS

①	Columbia Valley AVA	Stillwater Creek Vineyard Dionysus Vineyard
②	Red Mountain AVA	Hedges Vineyard Canyons Vineyard



Production	111 Cases
Release Date	2017
Blend	100% Cabernet Sauvignon
Vinification	62% Stainless Steel, 38% Concrete
Aging	80% New French Oak Barrels
Alcohol	15.4%
Retail	\$68