

# TEXTBOOK



## *“La Poussière”*

C A B E R N E T S A U V I G N O N

R U T H E R F O R D D I S T R I C T - N A P A V A L L E Y

### • H I G H L I G H T S •

- Mature and well-drained sites in the historic, dusty soils of the Rutherford District AVA provided super quality
- Classic Bordelaise winemaking (classic varietals, new French oak, egg-white fining) partnered with robust Rutherford District Cabernet Sauvignon provides a vivid result

### • V I N T A G E 2 0 1 4 •

The weather in 2014 was terrific. Sunshine and warmth came when we needed it. It was a classic, even, vintage from start to finish. A moderately warm summer moved ripening along well, and crop size was good, so that inferior and under ripe clusters were quickly dropped. The vines sailed toward harvest through September with nary a worry. Our 2014 lots were deeply colored, richly textured and showed great promise. **TEXTBOOK** 2014 “*La Poussière*” was crafted to be a delicious Rutherford District Cabernet Sauvignon – ready to enjoy in the medium-term, with the knowledge that its balance and precision will carry it for further cellaring.

### • V I N E Y A R D S •

The Rutherford District owes a great debt to Andre Tschelitcheff, who beginning 1938 extolled its many virtues. **TEXTBOOK** “*La Poussière*” Cabernet Sauvignon comes from two sites abutting the St. Helena Highway, south of Zinfandel Lane. These sub-sections of the Rutherford District claim iconic names such as Heitz, Caymus, Inglenook and Dr. Stephens as neighbors and are renowned for superb, full-bodied “dusty” Cabernet Sauvignon. The terrain is characterized by deep, gravelly loam soils overlooked by steep, verdant hills to the west. The vines bask in warm, sunny afternoons, offering an ideal growing environment. Exemplary sustainable farming practices are employed in these sites. After veraison unevenly ripened bunches were culled which reduced yield to less than 9 pounds per vine (@ 3.5 tons/acre).

Regional Composition: 100% Rutherford District Appellation

Varietal Composition: 95% Cabernet Sauvignon, 5% Merlot

### • F E R M E N T A T I O N A N D M A T U R A T I O N •

These lots were hand-harvested at an average of 26.1 Brix and then twice hand-sorted and then cold soaked for six days in open-top, temperature-controlled fermenters. Two daily punchdowns during fermentation kept the caps immersed and extracted superb flavor and structure. After twenty-nine days on their skins the must was gently pressed into French oak barriques where it completed ML fermentation over the winter. Press fractions were not used. Barrels were of the highest quality; 100% French, 45% new, three-year air-dried, medium-toast with toasted heads and handcrafted by Boutes and Francois Frères. Seventeen months maturation in barrel with two rackings and one egg white fining integrated flavors and developed its textured mouth-feel. Nine barrels (216 cases) were bottled in summer 2016.

“*La Poussière*” is a direct translation of the Rutherford District’s hallmark characteristic “the dust”. We believe it is a “textbook” example of this noble variety grown in this outstanding appellation and can be enjoyed over the next five years.

Total Production: 8 barrels (200 cases)    Suggested Price: \$65