



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

• H I G H L I G H T S •

- THE FORAGER Mendocino Cabernet Sauvignon illustrates that careful viticulture, experienced selection and maturation of grapes grown in diverse locations can deliver delicious flavors and interest.
- Excellent, mature site, classic Bordelaise winemaking techniques and careful maturation in French oak cooperage captures the typicity of this rugged site - and the purity of this noble red grape variety.

• V I N T A G E 2 0 1 4 •

In 2014 we had beautiful sunny skies and clear, cool nights throughout the entire season and the vintage will likely go down in the books as “exceptional” in Mendocino. It allowed us to tinker along the seams, to refine the minutiae, rather than make broad strokes to save a crop - or glean the best from not-so-great lots and cull out the ones to sell off.

• T E R R I F I C S I T E •

This is our first forage in Mendocino and this site, in the western part of Redwood Valley, feature rich, loamy soils with decomposed alluvial deposits. This 15 year-old site has wide diurnal temperature fluctuations, promoting maturity but also keeping acidity in check. Cabernet Sauvignon thrives here, and it shows in the finished wine.

Regional Composition: 100% Mendocino AVA (Redwood Valley)

Varietal Composition: 100% Cabernet Sauvignon Maturation: 25% New French cooperage for eighteen months

• 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 •

Harvested on September 14, these loosely clustered Cabernet bunches were mostly destemmed, crushed and cold soaked for 2 days in ten-ton open-top fermenters. Fermentation began with the classic Prise de Mousse yeast, a neutral selection which allows varietal purity. Warm fermentation temperatures (90°F) and 2 *pigeage* (punch-downs) per day helped build structure, color and texture. After a gentle press, ML took place in barrel followed by eighteen months maturation (three rackings) which contributed explosive texture and complexity. We call our wine THE FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious grapes can deliver serious flavor and interest.

Retail Price: \$22 Production: 20 barrels (about 500 cases)

Jonathan & Susan Pey

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