CHAMP de RÊVES®



ANDERSON VALLEY Sable Mountain 2014

CHARACTERISTIC AROMAS & FLAVORS:

This new offering displays complex aromas of raspberry, smoked meat, juniper berry, sage, and cigar box. The palate exhibits flavors of strawberry, huckleberry, caramel, white pepper and Assam tea.

STRUCTURE:

Plush entry and fruit-driven mid-palate lead into a prodigious but finely knit tannin backbone.

THE VINEYARD: Sable Mountain

AVA: Anderson Valley

BLOCKS: 17 and 18 (steep West-facing hillside blocks)

CLONES: 667

DATE PLANTED: 2003

Elevation range: 1,200-1,400 feet

Spacing: 9x5

SOILS: Shallow, very fine sandy-loam derived from decomposed sandstone

WINEMAKER: Eric Johannsen

WINEMAKING: The fruit from Sable Mountain blocks 17 and 18 were harvested on September 15, 2014. Grape clusters hand-sorted and 100% de-stemmed, with 60% whole berries gravity-fed into small open top fermenters. Manually punched down 2-3 times/day. Cold-soaked for 6-7 days and fermented for a total of 14-16 days on skins. Pressed at or just before dryness.

BARREL AGING: 9 months in 25% new French oak barrels

CASE PRODUCTION: 350 cases

Ассонос: 14.5%

PH: 3.88

TA: 0.56 g/100mL



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