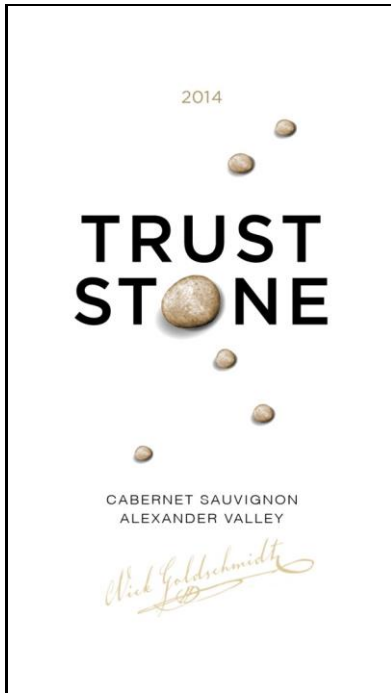


TRUSTSTONE

ALEXANDER VALLEY

CABERNET SAUVIGNON



TECHNICAL DATA

Vintage: 2014
Appellation: AV 100%
Varietal: 100% Cabernet Sauv
Clone: Jackson
Yield: 2.5 tons per acre, by hand
pH: 3.7
Titratable Acidity: 6.0 g/l
Alc %: 14.5
Barrels: Medium Toast
Aging: 60% French
 40% Hungarian
 18 months, 40% new
ML Complete: Yes
Racked: Gravity racked 3 times
Filtered: No
Fining: No
Cases: 56

The second release from this magnificent vineyard located in a secluded area of the Alexander Valley. Nick Goldschmidt has managed this tiny site since 1989 and loves how it showcases a distinct balance of aspect, sunlight, water, and microclimate. TrustStone shows off the classic, soft and lush Alexander Valley style but with extra flair: Ripe, plush red cherry and red currant flavors segue into a long, supple finish showing dark chocolate, herb and cinnamon. There is also a mineral note in the finish. TrustStone is perfect for casual dining and discerning tasters looking for a wine with lots of personality.

VINTAGE NOTES:

Another exceptional vintage in Alexander Valley with outstanding color and flavor development. Ripe, black fruit characters and fantastic concentration. A warm, relatively dry spring through April and May produced very even flowering and fruit set. We were a little worried in midsummer that sugars were ahead of flavor development, but cool weather in September stalled ripening. The nights stayed cool—low 50s. Yields were smaller than the previous two vintages.

TASTING NOTE:

Robust aromas of blackberry, Bing cherry, spice, and black licorice. Secondary aromas of cigar box and vanilla. Full-bodied and smooth on the palate; shows cassis and raspberry flavors with dried herbal accents. Subtle espresso bean and mocha notes carry through the supple finish.

Nick Goldschmidt
WINEMASTER