

FOLEY F SONOMA

2014 ESTATE CABERNET SAUVIGNON ALEXANDER VALLEY

Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. — The Foley Family

VINTAGE

2014 was another early and warm vintage in the Alexander Valley. This resulted in prime flavor development of the fruit to display its finest attributes. Overall, the vintage produced grapes of high quality, dense flavors, and balanced acidity. All of the grapes were harvested from September 28 – October 8, 2014 at optimum ripeness.

VINEYARDS & WINEMAKING

The vineyards of Foley Sonoma lie at the heart of our estate in the Alexander Valley. Our Cabernet Sauvignon vines are planted in rich soil that supports the 337 clone. These vines were planted on our estate in the early 2000's. After harvest, the fruit was fermented in French oak barrels (45% new) and aged for two years and one month. A percentage of Petit Verdot was added to the final blend for enhanced aromas and flavors.

TASTING NOTES

Our 2014 Estate Cabernet Sauvignon showcases clone 337, winemaker Courtney Foley's favorite Cabernet clone on the estate. Dark crimson in color, it opens with blackberry, plum, toffee and cigar aromas. The palate follows suit with rich fruit flavors true to its Alexander Valley origins, while the Petit Verdot lends ripe cranberry and raspberry. Full bodied and structured, this wine will age beautifully over the next few years.

TECHNICAL DATA

Appellation: Alexander Valley

Composition: 95% Cabernet Sauvignon, 5% Petit Verdot

Aging: 25 months in French oak, 45% new

Alcohol: 15.2%

TA: 6.2 g/L

pH: 3.71

Production: 380 Cases

