



## CHATEAU ST JEAN.

### 2014 CINQ CÉPAGES SONOMA COUNTY RED WINE



Cinq Cépages is the flagship wine of Chateau St. Jean. Each year, Winemaker Margo Van Staaveren selects fruit from the finest Bordeaux varietal vineyards to craft a wine that showcases the best of Sonoma County. The primary grape sources for the 2014 vintage are from some of the finest appellations throughout Sonoma County including the Moon Mountain District in Sonoma Valley which gives structure to the blend with black, dense mountain fruit. The Knights Valley fruit highlights boysenberry flavors and elegant tannins while the Dry Creek Valley fruit adds lush juiciness and rich texture. Finally, the Alexander Valley grapes in the wine show bright berry flavors with back notes of dried herbs.

#### VINTAGE & VINEYARDS

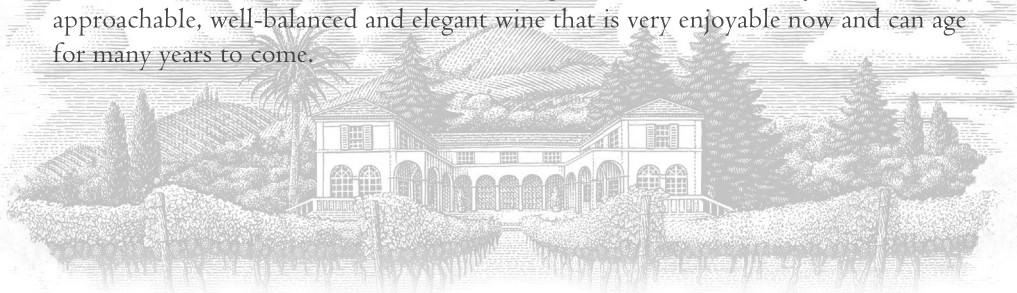
Cinq Cépages is the flagship wine of Chateau St. Jean. Each year, Winemaker Margo Van Staaveren selects Bordeaux varietal fruit from some of the finest appellations throughout Sonoma County to craft a wine that showcases the best of Sonoma County. 2014 Cinq Cépages (“five varieties”) is a blend of classic Bordeaux grapes: Cabernet Sauvignon (77%), Cabernet Franc (9%), Merlot (8%), Malbec (3%), and Petit Verdot (3%). These varieties are used in each vintage, and once assembled, the blend spends almost an entire year in the bottle before release.

#### WINEMAKING

The 2014 vintage proved ideal with excellent quality reminiscent of 2012. The winter was one of the driest in California on record, but substantial early spring rains set the vines on a strong start. Summer temperatures were milder, so with early bud break and veraison, harvest was unusually early.

#### TASTING NOTES

The 2014 Cinq Cépages opens with layers of aromas including black currant, cassis, delicate notes of perfumed violet, and savory tobacco leaves. Secondary aromas of roasted espresso, nuanced notes of Earl Gray tea, and sweet spices like cinnamon and clove add to the complexity. The palate finds rich, plush flavors of black raspberry and dark chocolate. This full-bodied wine has well-integrated, ripe tannins giving the wine a mouth-pleasing structure and layers of complexity. In signature Cinq Cépages form, this wine combines the diverse strength of Sonoma County to create an approachable, well-balanced and elegant wine that is very enjoyable now and can age for many years to come.



HARVEST DATE  
17 September - 14 October, 2014

HARVEST SUGAR  
27.3° Brix

VINIFICATION  
Before blending, each component is aged separately for twenty-three months exclusively in French oak, with just over half of all the barrels as new (51%).

ANALYSIS  
Alc: 14.8%  
TA: 0.60 g/100 ml  
pH: 3.69

CASE PRODUCTION  
3,138 cases

BOTTLED  
November 2016

RELEASED  
October 2017

DRINK:  
Now through 2039