

# *Barons* 2014 Columbia Valley Cabernet Sauvignon

**Vintage Notes:** The 2014 vintage for growers in many areas of Washington, said it was their warmest vintage on record. The season started out with a dry winter. The warm weather throughout the growing season led to an advancement of most markers, including budbreak, bloom and veraison, which each ran about 10 to 14 days ahead of historical averages. The warm temperatures led to an early start to harvest, with some areas of the Columbia Valley beginning to pick fruit in the third week of August. The warmth of the year also led to a compression of the harvest season, with varieties that typically have some spacing between them coming in together. The warmth of the year led to higher sugar levels in the grapes in many areas. However, winemakers felt the resulting wines would not be excessively ripe or alcoholic. In fact, many are quite excited about the vintage.

**Tasting Notes:** Showing deep concentration of color and aromas. The deep ruby color stains the glass, as the aromas of dark cherry, cranberry, and spice swirl from the glass. The bright, natural acidity drives the wine, wrapping the palate with black fruits, ripe pomegranate, spice notes, succulent tannins and a lingering finish of cassis and cocoa. Decant the wine for enjoyment now or cellar for that special occasion.

**Vintage:** 2014

**pH:** 3.88

**AVA:** Columbia Valley

**Acidity:** 6.0 g/L

**Composition:**

76% Cab Sauv

12% Merlot

6% Petit Verdot

6% Cab Franc

**Alcohol:** 14.1%

**Vineyards:**

Efeste

Hedges Estate

Red Path

Rosebud

Stone Tree

**Winemaking:**

23 months in barrel;

100% New, French Oak

**Production:** 209 cases

**Release:** November 2018

**Aging:** 10-15 years



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