

Barons

2014 Red Mountain 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: Since 2009 Barons has sourced the grapes for our Red Mountain Cabernet Sauvignon from Hedges Estate Vineyard. Today, we use the same rows of fruit to make this rich and luxurious expression of Red Mountain Cabernet Sauvignon. Bold and complex aromas and dark flavors abound, complementing the luxurious fine tannins and balance that lead to a very long finish of bittersweet chocolate and cherry kirsch. Enjoy this wine with aged cheese or a fine cut of beef complemented with velvety sauce. This wine is wonderful today or can cellar for 10+ years.

Vintage: 2014

pH: 3.81

AVA: Red Mountain

Acidity: 6.1 g/L

Composition:

77% Cab Sauv
10% Cab Franc
9% Merlot
4% Petit Verdot

Alcohol: 14.1%

Vineyards:

Hedges Estate
Stone Tree

Winemaking:

22 months in barrel;
100% New, French Oak

Production: 263 cases

Release: November 2019

Aging: 10-15 years



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