



JANUIK



2014 Ciel du Cheval Vineyard Cabernet Sauvignon

VINTAGE

Over the course of the last five vintages, the Columbia Valley has seen a shift from two of this decade’s cooler vintages in 2010 and 2011 to the two warmest vintages of the last ten years in 2013 and 2014. In 2014, an early bud break was followed by warm temperatures that persisted through the summer and well into the fall. Harvest started earlier than most vintages and finished 10 days earlier than normal. This added warmth has helped create wines that are intensely aromatic with very concentrated flavors.

VINEYARD

One characteristic contributing to the great success of Ciel du Cheval Vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the vineyard normally do not reach above 95°F, which is ideal for vine development and fruit ripening. In fact, with just less than 3,000 “degree days” per growing season and as much as 3 more hours of sunlight per day than the Napa region, owner Jim Holmes is able to grow grapes with great concentration and balance.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for 7 days. At that point, the wine was pressed off and aged for 19 months in equal amounts of new and once used French Oak barrels to improve its already lengthy finish. Racking the wine every five months helped create a wine with great structure and concentration.

TASTING NOTES

The Red Mountain AVA is wonderfully suited to ripen Cabernet Sauvignon, and Ciel du Cheval Vineyard gets it right every year. This wine is brimming with dark berry, ripe raspberry, and spice notes. The palate is overflowing with black cherry and chocolate flavors while supple tannins frame a lengthy finish.



ANALYSIS AT BOTTLING

Total Acidity.....	0.54g/100ml
pH.....	3.70
Blend.....	97% Cabernet Sauvignon 3% Cabernet Franc
Cases.....	236
Bottling Date.....	June 15, 2016

Mike Januik, owner/winemaker