



# WILD HORSE

## 2014 CABERNET SAUVIGNON

— *Central Coast* —

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves in sourcing our grapes from the best regions and vineyards within the Central Coast.

### THE VINEYARDS

This 2014 Cabernet Sauvignon is a blend of four viticulture areas within the Central Coast: Monterey, Paso Robles, Santa Barbara County, and San Benito County. The Central Coast overall is known for large diurnal swings with hot days and cool nights. While Paso is known for having the most dramatic swings, Monterey, Santa Barbara, and San Benito Counties are known for cooler temperatures. In some sections of Monterey and Santa Barbara County, however, the temperatures get a little higher, allowing for full ripening of Cabernet Sauvignon with awesome color and tannin.

### VINTAGE

After a warm winter, the 2014 season in the Central Coast began with an early bud break. The weather over the rest of the season was perfect allowing a good fruit set and ample ripening time, producing a variety of aromas and flavors in the grapes. An average-size crop and early bud break made for a slightly early harvest.

### WINEMAKING

The grapes were delivered to the winery in the cool morning hours. The fruit was gently crushed with varying amounts of whole berries and pumped into both open- and closed-topped fermentation tanks. From there, they were yeast inoculated and then pumped over two times per day during primary fermentation. Pressing occurred 10 to 20 days after yeast inoculation. The wine was racked off heavy solids to barrel for the completion of malolactic fermentation, aged in a mix of French, American, and Hungarian barrels, and racked once during its 18-month cellar life.

### WINEMAKER NOTES

Our 2014 Central Coast Cabernet Sauvignon has aromas of fresh berry cobbler, baking spices, black fruit, currants, plum, vanilla, and cocoa. The mouthfeel is full, yet balanced. Flavors of black and red fruit and spice are held up nicely by structured tannins. The finish features hints of vanilla and smoke. Pairs well with a blue cheese burger with sautéed mushrooms and a side of truffle fries.

### TECHNICAL

**Appellation:** Central Coast

**Winemakers:** Chrissy Wittmann & Todd Ricard

**Blend Composition:**  
88% Cabernet Sauvignon,  
8% Petit Verdot, 4% Malbec

**Barrel Composition:**  
100% barrel aged for 18 months,  
25% new French, American,  
and Hungarian oak

**Wine Chemistry:**  
TA: 5.8g/L  
pH: 3.74  
Alc: 13.77% by volume  
RS: 0.95g/L  
Incoming Brix: 24.5°–26°