



PIER AVENUE

2015 Red Mountain Heart of the Hill Cabernet Sauvignon

The French call it terroir others call it a sense of place; either way it reflects this special vineyard located halfway up Red Mountain. Red Mountain is neither red nor a mountain however it is one of the best places in the world to grow Cabernet Sauvignon. This area averages 17 hours of sunlight per day two more than Napa Valley, given the cold winters the vines complete a natural yearly cycle that does not occur in warmer climates. Temperature swings of 40-50 degrees between daytime and nighttime induces ripeness in the grapes without losing acid.

As a result of this temperature swing, Red Mountain grapes are high in both sugar and acidity, an exceedingly rare and desirable trait for wine production. The grapes for this wine were planted and organically farmed since 2006 and comes from six different blocks of Cabernet Sauvignon focusing on clones 2 and 8.

The palate on this heady 100% Cabernet is packed to the brim with floral aromas and flavors of blackberry, blueberry, black cherry and plum fruit that intermixes with hints of dark chocolate and a fresh shot of espresso. Incredibly pure and complex, this richly textured wine is totally seamless in all of its parts, allowing for its silky texture to shine through on the palate, with no hard edges with an amazingly long and persistent finish. Although this wine is extremely age-worthy. The polished texture and well managed tannin, will allow this wine to provide immediate pleasure in its youth.

Technical Data:

- 100% de-stemmed Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfinned and unfiltered
- Alcohol: 14.7%
- pH: 3.49
- TA: 6.45 g/L
- Release date: Spring 2017
- AVA: Red Mountain
- Vineyard: Heart of the Hill