



2014 C.C. RANCH

Cabernet Sauvignon, Rutherford, Napa Valley



VINEYARD DESCRIPTION

C.C. Ranch is planted in Rutherford, along the slope of a knoll west of the Silverado Trail. The vineyard grows classic Rutherford Cabernet Sauvignon on well-drained, gravelly loam soil and receives a variety of exposures, depending on the block and location. The vines are well balanced and the canopy is opened up to give good light exposure. Nickel & Nickel produces wine from 15 select acres of this 115-acre vineyard.

HARVEST NOTES

We are so blessed to be growing grapes in the Napa Valley. This was another beautiful growing season with a nice spring that led to an early budbreak and bloom. Despite the low rainfall, canopies were healthy and clusters were full. Cross-arm trellising helped spread the canopy and provided protection for the fruit, allowing speckled light to reach the clusters. The five clones in this vineyard ripened at different rates. Our west-facing hillside blocks were harvested first in mid-September, while our other blocks ripened over the next two weeks. The various clones in this vineyard offer different flavors that ultimately come together to make this wine's unique expression.

SENSORY EVALUATION

The 2014 C.C. Ranch Cabernet Sauvignon is bursting with opulent flavors of red raspberry and ripe cherry, baking spice and dust. Hints of floral and pencil lead add dimension to the wine's profile while refined tannins liven the palate. Vibrant acidity supports the fruit, making it enjoyable while young. Careful aging will allow hidden flavors to evolve over time.

APPELLATION

Rutherford, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(57% new, 43% once-used)

RELEASE DATE

September 2017

HARVEST DATES

September 12 - 27, 2014

SKIN CONTACT

9 - 12 days

TIME

16 months

FIRST VINTAGE

2005