

CABERNET SAUVIGNON
NAPA VALLEY + 2014

PRE-FERMENTATION PROCESS
FLASH DÉTENTE

RELATIVE HUMIDITY
60%

SOIL TYPE
ALLUVIAL

OPTIMUM BRIX
25 DEGREES

HYPOTHESIS

BARREL TYPE
FRANCO

BARREL TYPE

HYPOTHESIS

HYPOTHESIS

"Ripe, smooth and flashy, this Cabernet easily stands beside more expensive bottlings. It has that Napa Valley quality of elegant complexity and dryness."

Wine Enthusiast

"The first wine of its' kind produced using flash extraction, Hypothesis Cabernet Sauvignon has intense blackberry, dark cherry, and currant flavors, layered with deep structure and firm tannins. It drinks beautifully now but will reward those who have the patience to cellar it for several years!"

Barry Gnekow | Winemaker

2014 Napa Valley Cabernet Sauvignon

Appellation 100% Napa Valley

Varietal

85% Cabernet Sauvignon, 15% Merlot

Vineyard Composition

Napa, Yountville, Rutherford, and Calistoga

Fermentation

85% Flash Détente,
45% Barrel Fermentation

Cases Produced 6032

Cooperage 18 months in French Oak

Suggested Retail Price \$50