

# 2014 Ciel du Cheval Vineyard Red Blend



As one of the most Iconic Vineyards on red Mountain, Ciel du Cheval Vineyard continues to produce wine that shows the structure and restraint that highlights the terroir. This is the second consecutive year that we have used just Merlot and Cabernet Franc, and we are still very happy with the results. This wine is a stunning example of how Merlot and Cab Franc have just as much potential in WA State as Cabernet Sauvignon.

The 2014 vintage has a lot of similarities to the 2012 vintage in terms of the style of wines made. They possess a great mid-palate depth and concentration. The season started out with a very dry winter, that led into a very warm July (though no major heat spikes) and August. September and October were noticeably warmer than previous vintages which led to a more condensed growing season. This vintage has produced wines that, despite the heat, maintain an extraordinary level of finesse and balance.

## Reviews:

**94 Points** - Offering lots of graphite, black cherries, roasted herbs and chocolate, this beauty is full-bodied, deep and rich on the palate, with beautiful concentration, ripe tannin and a great finish.

(Jeb Dunnuck - Wine Advocate)

**89 Points** - Densely structured, with brooding red currant, stony mineral and red pepper accents that compete with grippy tannins. Requires patience. Merlot and Cabernet Franc. Best from 2019 through 2024. (Tim Fish – Wine Spectator)



Composition: 61% Merlot, 39% Cabernet Franc

Vineyard: Ciel du Cheval (102 acres planted, sustainable farming, handpicked fruit)

AVA: Red Mountain

Average Age of Vines: 27 years

Time in barrels: 18 Months (35% New French Oak, 65% Neutral French Oak)

Vinification: Native yeast, primary fermentation in Stainless Steel tanks using a Pulseair for cap management, malolactic fermentation completed in oak barrels, no filtering or fining

Bottling Date: May 2016

Total Production: 634 Cases

ABV: 14.5%