

2014 BOUGETZ CELLARS AMARYLLIS SPRING MOUNTAIN DISTRICT CABERNET SAUVIGNON

WINEMAKER NOTES

The 2014 Amaryllis Cabernet Sauvignon is 94% Cabernet Sauvignon with equal amounts Merlot, Petit Verdot and Malbec. This wine shows the classic tannic backbone of a mountain-fruit based Napa Valley Cabernet Sauvignon, which requires patience and some extended time in the cellars. The mid-palate is filled by the blending components, with juicy blue/black fruits properly supported by the fine grained tannins. Plenty of acidity in this wine lingers on the finish. You will be rewarded by letting this wine rest for 3 to 5 years in the cellars.

HARVEST NOTES

Perched on an exposed shoulder up on Spring Mountain, this site gets plenty of sun, as it sits above the fog, basking in the warmth of the valley. 2014 was the third stellar growing season in a row for the Napa Valley. It started out about 2 weeks ahead of normal. With warm, sunny weather and almost no rain through the summer, the vines got through the flowering and fruit set stages loaded with healthy and abundant clusters heading into veraison. The fruit for the 2014 Bougetz Cellars Amaryllis Cabernet Sauvignon was sourced from Baconbrook Vineyard in the Spring Mountain District AVA.



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Harvest date: September 8th and 17th 2014

• Appellation: Spring Mountain District

Brix at harvest: 25.4

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

 Aging: 22 months, with 75% new French oak, 25% once used

Alcohol: 14.8%

• pH: 3.78

TA: 6.50 g/L

Bottled: August 2016

Case production: 254 cases

Winemaker: Thomas Bougetz

Suggested retail: \$62