



SEQUOIA GROVE

W I N E R Y

2014 CAMBIUM

Dark reddish purple in color, the Cambium boasts aromas of fresh plum and candied red fruit, followed by baking spice, bittersweet chocolate, candied cherries, notes of clove, and a hint of marsala. The palate is decadent with forward flavors of red berries immediately hitting the tongue, followed by truffle and milk chocolate, with hints of cedar and leather. The arc of this wine on the palate is impeccable, with fine grained tannins and a long finish.

HARVEST & WINEMAKING

Harvest 2014 started with the scare of drought. Luckily, some perfectly timed spring rain helped develop nice vineyard canopies. Likely due to the dry winter, we had an early bloom and an even earlier ripening than 2013. Not only that, we had one of the largest earthquakes in decades rock the valley on the eve of harvest. Undeterred, but with many vintners picking up the pieces of broken barrels and spilled wine, harvest 2014 charged on with perfect, mild weather through the end of the growing season. This led to high quality grapes and even higher quality wine we are excited to share.

Each lot that goes into the Cambium is selected individually every vintage, and only the very best of hundreds of lots are chosen. For the 2014 vintage, this wine includes fruit from the Stagecoach, Morisoli, Tonella, and Frediani Vineyards.

The grapes were hand harvested and cluster and berry sorted before a two-day cold soak. After inoculation with French yeast, the wine underwent small-batch fermentation, with gentle pumpovers 2-3 times per day. In barrel, the wine underwent malolactic fermentation and was racked twice before bottling in May 2016. The wine was bottle aged 2 years prior to its release and can be aged 10-15 years.

WINE STATS

Cases produced:	800
Alcohol:	14.4%
TA:	5.5 g/L
pH:	3.75
Blend:	77% Cabernet Sauvignon, 19% Cabernet Franc, 4% Syrah
Oak:	18 months in barrel, 65% New French Oak
Appellation:	Napa Valley