



## VENGE 2014 FAMILY RESERVE CABERNET SAUVIGNON, OAKVILLE

While stylistically similar to our blockbuster 2013 vintage, the 2014 Family Reserve Cabernet Sauvignon does more to bridge the gap between that and the hyper-aromatic, velvety wines of 2012. Upon removing the cork from a bottle of the 2014 I am struck with the idea that our most recent bottling is “just right” (to borrow a story-book phrase). Although the ‘14s showcase the big, rich, savory fruit of the previous year, the raw intensity of the ‘13 vintage is replaced with the ripe tannic balance and bright structural acidity of 2012. When you can’t decide which of these great years to choose from, ‘14 is a pretty good bet.

### IN THE VINEYARD

The 2014 growing season was fraught with extreme weather conditions, including hail, heat spikes, and a particularly nasty earthquake. None of these had too great of an affect on the grapes, however, which have some of the densest flavor and color extraction in decades. The small berries typical of our Oakville estate owe much of that to our vigorous farming program. Early on in the season our vineyard staff does a “green drop,” which is the cutting of less-ripe, lagging fruit. This, in turn, allows the remaining fruit to harness the full power of the leaf canopy to develop into the highest quality fruit possible.

As in previous years, we experienced an early harvest in 2014, due primarily to the ongoing drought. The cane-pruned vines were hand-harvested from our Venge Estate vineyard in Oakville. Now in their 27th year, we continue to sustainably “dry farm” these vines by not allowing them any applied summer irrigation. Their roots must find water on their own and struggle in the final months of summer and early fall leading to a complexity and depth of flavor often unequalled in irrigated vineyards.

### IN THE CELLAR

The fruit was immediately destemmed into a combination of small stainless steel tank fermenters, concrete vats, and open top barriques upon its arrival to the winery. Time on skins lasted 15 to 45 days. The fruit was then separated to “free run” and “light press” fractions. The Cabernet was aged in 100% new, tight-grained, French Oak barrels for a lengthy 27 months. We employ a variety of cooperages for Cabernet including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were key in the making of this wine. The gentle use of gravity flow winemaking, whenever possible, is carefully exercised throughout the making of this and every Venge wine. Bottled unfiltered.



100% Cabernet Sauvignon  
0.64 g./100mL T.A.,  
3.74 pH,  
14.9% Alcohol.

320 Cases Produced