

LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 101 Walla Walla, WA 99362

509.529.5871

2014 Cabernet Sauvignon

100% Cabernet Sauvignon

100% Seven Hills Vineyard, block 20, Walla Walla Valley AVA

Alc. 14.3% by Vol.

Growing Season

The 2014 growing season was the second vintage in a series of warm vintages. Each year, it has been hotter than average due to the strengthening El Nino patterns in the Pacific NW. In terms of quality, Washington fruit was once again excellent. Temperatures were warm but perfect for growing grapes, and the finish to the season allowed time for the fruit to reach full ripeness without excess sugars, as it cooled off in early October. As is typical, we had big swings in the daytime highs to nighttime lows that allow our grapes to preserve their acidity.

Vineyards

Seven Hills Vineyard, Walla Walla Valley AVA

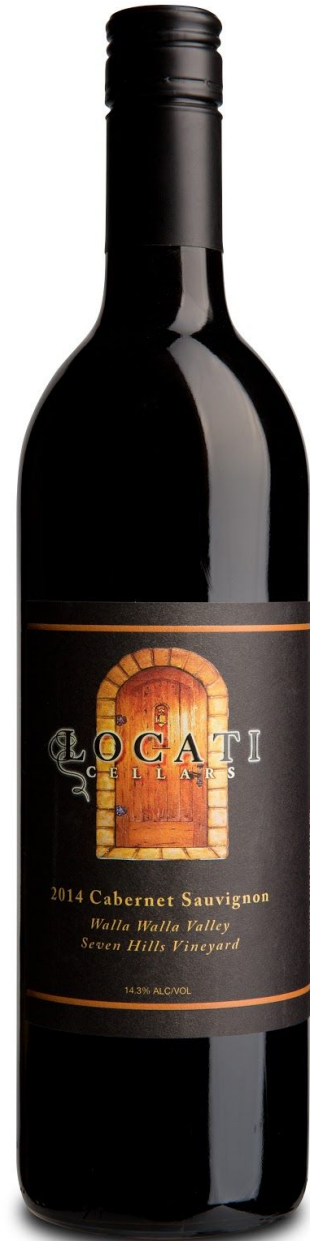
This vineyard is in the southern part of the appellation, close to but above the “Rocks” of the Walla Walla AVA. The fruit from this vineyard comes in early compared to other grapes of the same variety from other parts of the valley or the state. Founded in the late 1970s, this vineyard is well respected and sought after.

Barrel Composition

29% New French Oak

Tasting Notes

Opening with currant, black raspberry, black cherry, and a touch of mint, this wine calls back to its source. Grafted from Merlot over to Cabernet Sauvignon, the young top half was nourished by mature roots causing ample fruit with appealing color and flavor. The palate exudes raspberry, blackberry, and plum leading into soft acidity with young, chewy tannins. Over the next couple years, this wine will soften up, but will also age well. 3.82 pH and 6.0 g/L of titratable acidity. Drink now through 2030.



Awards: Bronze - 2018 Seattle Wine Awards

Silver - 2019 San Francisco Chronicle Wine Competition

Cases Produced: 75

Release Date: July 2018