



THE TERRACES

2014 Rhyolite Red Blend

Rutherford, 100% Estate

Varietal:	62.5% Cabernet Sauvignon 25% Cabernet Franc 12.5% Zinfandel
Cases:	294
Alcohol:	14.9%
Bottled:	May 13, 2016
Released:	November 1, 2017
Suggested Retail:	\$85.00
Vineyard:	The Terraces estate vineyards are between 300 and 500 feet in elevation in the eastern foothills of the Rutherford AVA. The very well drained soils are comprised of volcanic rock known as Rhyolite. Moderately warm, the vineyard is still marginally influenced by early morning fog. The fruit for this wine is estate grown and comes from six unique hillside blocks
Vintage:	Close to ideal, a third consecutive epic vintage. Although a drought year, late spring rains provided ample moisture to the vines to develop a strong canopy with above average yields. A relatively cool summer with few heat spikes resulted in beautiful fruit through veraison and ripening. Terrific Fall weather ensured grapes reached ideal maturity.
Production:	Hand picked and sorted before being de-stemming, each lot went into small tanks as whole berries. After a brief cold soak, the lots were fermented with a combination of wild and cultivated yeasts. A combination of punch downs, pump overs and rack and returns were performed several times a day to influence extraction in different ways over the course of fermentation. Pressed gently in a basket press, the wines were moved with lees to 40% new French barrels to finish malolactic fermentation.
Tasting Notes:	Our flagship wine, the 2014 Rhyolite is deep ruby in color, with aromas of rich blackberry, earthy mushroom and subtle baking spices. The elegant palate showcases flavors of black cherry, stewed raspberry, cedar cigar box and hints of allspice. The mouth coating tannins give way to a long finish. Drink now to 10-12 years.
The Terraces:	130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. We produce less than 3500 cases in total each vintage. We encourage you to visit on your next trip to Napa.