

FOG CATCHER

NINER WINE ESTATES



VINEYARD

The grapes for this wine were grown at a combination of both of our Paso Robles vineyards: Heart Hill Vineyard in the Willow Creek District and Bootjack Ranch in the Geneseo District. Heart Hill is named for the naturally occurring grove of oak trees in the shape of a heart facing Highway 46 West. Bootjack Ranch is the oldest of our estate vineyards is the most unforgiving - requiring intelligent vineyard set up and intensive soil management to produce high-quality fruit. Despite the ongoing drought (and in some cases because of it) the 2014 vintage was fantastic. A warm and dry winter lead to an early bud-break with the season's largest and only rainstorm shortly after. It was a miracle storm as it lead to healthy root system development, full canopies, and good vine balance.

IN THE WINERY

Our winemaking team begins by selecting the best fruit from the six different Bordeaux varietals we farm. From there each varietal was fermented and barrel aged separately. After 14 months a combination of Cabernet, Malbec and Petit Verdot barrels were identified as the best of the vintage. We then composed the blend and returned it to barrel for another 14 months to achieve a level of cohesion and melding of flavors that isn't possible from simple post aging blending.

VINTAGE	2014
BLEND	37% Cabernet Franc, 29% Petit Verdot 28% Cabernet Sauvignon, 6% Malbec
WINEMAKER	Patrick Muran
CLONES	337, 327, 400, 595, 8, 1
VINEYARD	94% Heart Hill, 6% Bootjack Ranch
AVERAGE BRIX	25.8°
pH/TA	3.5/6.5 g/L
ALCOHOL	14.9%
AVERAGE YIELD	3.1 tons/acre
BARREL AGING	28 months
COOPERAGE	75% New French Oak