



2014 Cabernet Sauvignon – Paso Robles

Vintage: 2014

Varietal: 100% Cabernet Sauvignon

Appellation: Paso Robles, Creston

Grower/Ranch: Falcone Family Vineyard

Brand Name: Falcone Family Vineyards

Produced & Bottled by: Falcone Family Vineyards, Santa Ynez, CA

Bottling Date: February 18, 2016

Cases Produced: 500

Bottle size: 750ml

Release Date: December 1, 2016

Winemaker Notes: Our vines were farmed meticulously maintaining the proper amount of clusters for each individual shoot. This technique produces a very intense wine that captures the flavors of our site.

The 2014 Cabernet Sauvignon shows great depth and structure with purple hues and a rich texture of velvety tannin. There are aromas of dust, blackberry, anise, cocoa and wood smoke which continue on the palate with the lingering flavor of black cherry.

Optimum storage conditions: constant temperatures 55 to 58°F, darkness

Aging potential: To enjoy young fruit aromas, consume within 1 to 3 years of bottling date. For extended aging under ideal conditions, consume within 3 to 10 years of bottling date.

Bottle Analysis

Alcohol: 14.2%

pH: 3.58

TA: 0.68 g/100ml

Unfiltered

Fermentation in 1.5 ton bins

60% new oak, (45% French oak,
15% American oak)

15 months in barrel

Accolades

Vinous – 90 points

Wine Enthusiast – 93 points &
Editors Choice

Marketed by Bronco Wine Company
www.broncowine.com

Falcone Family Vineyards

Santa Ynez California

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