



2014 Six Degrees Tasting Notes:

Harvest date: September 27, 2014

Release Date: February 2017

Brix: 25.5

pH: 3.68

% Alcohol: 14.7

Production: 125 cases

2014 harvest was unusually early, which was not surprising given California's ongoing drought, which was so extreme that the cover crops in many vineyards never took hold. Substantial rain in late February and early March relieved most of our stress and set up the vines for a vigorous start. "Early" was the key word all season, from bud break to veraison to harvest. Thankfully, the hotter months proved milder than we expected. The early results showed juice that was really dark and a bit more concentrated.

Black currant and dark chocolate, as well as subtler layers of sweet oak, savory herbs and fresh-roasted coffee all appear on the nose. On the palate, ripe fruit and plush, radiant tannins create a velvety mouthfeel and an almost liqueur-like richness that carries through to a long, lingering finish.

I suggest decanting this Six Degrees for a few hours prior to drinking. Crystal and I opened a bottle and sipped on it for 4 days and day 4 it was soft and still delicious. This is a big wine with a healthy tannin structure so we can look for it to evolve graciously for another 20+ years.

Cheers!

Ryan Waugh