

Tres Sabores

2014 Rutherford Perspective Cabernet Sauvignon

Some of you may know about the Rutherford Dust Society. It's the education and marketing organization behind such events as the "Day in the Dust", the "Rutherford Wine Experience" and the not-to-be-missed "Rutherford Chili Ball". Anyway, it turns out that our RDS board is not alone in extolling the virtues of our Rutherford terroir. The wines of our appellation always seem to be in the wine news, recognized for their classicism, purity in character, clarity in style and yes, their extraordinary "texture". Tres Sabores is proud to be in fine company.

Rutherford, while small (a mere 6,600 acres), offers diversity in terroir. Tres Sabores, with 12 acres in vines, and just three in Cabernet, illustrates the point: in the quest to achieve discriminating ripeness in the fruit we've identified over four sub-soils/micro-climates and during harvest pick on at least ten dates including four for Cabernet. Moreover, our location on the western bench gives us late afternoon shade; the grapes get a couple of extra hours to cool down and recover from the heat and result is profound: superb balance in the wines. The Rutherford "Perspective" is just that—magical synergy between our own sense of taste and style and what Mother Nature gives us. Even if we would want to I don't think we *could* produce a blousy, high brix, international style wine that's as delicious and complex as the 100% Cabernet Sauvignon we make.

If you'd like, please consider these notes as you pour a glass to enjoy with your favorite cuisine in your own good company or with friends: Aromatics of cassis, cedar plank, a certain minty herb (but just the right touch: this is varietal Cabernet after all). Essence of oak but not overplayed. Layers and layers of fruit-filled flavors, balance slightly to the acid side (all the better as each bite of food is complemented by a sip of this Cab).

Production notes: Organically certified-grown fruit. Hand harvested in five lots between September 24th and October 7th at an average of 24 Brix. Fermented in small, open-top bins with hand maceration, 50% wild yeast ferment. Aged for 22 months in 30% new French oak (Billon, Boutes Grand Reserve, Sylvain, Vicard). Dry farmed in the main vineyard, irrigated on the mountain (a 20-30% slope).

250 cases produced.

Recently awarded a Double Gold at SF Chronicle Wine Competition (Well, that's very nice, indeed!)

Julie Johnson
Winemaker, Owner

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