

2014 Substance Vineyard Collection Jack's Cabernet Sauvignon

A big fist in a velvet glove. Tar, black fruit, cassis is just the beginning. Earth, tobacco and graphite bring this generous smooth mouth-filling wine home.

Current & Past Scores

95 Points, Robert Parker's Wine Advocate

"Coming from a site in Walla Walla, the 2014 Cabernet Sauvignon Jack's Vineyard gives up gorgeous notes of cassis, tobacco leaf, earth and graphite in a voluptuous, supple, gorgeously textured package. Possessing ripe tannin, no hard edges and a beautiful elegance, drink it over the coming decade."

92 Points, Robert Parker's Wine Advocate (v2013)

"The 2013 Super Substance Cabernet Sauvignon Jack's Vineyard comes from Walla Walla and is a medium to full-bodied, concentrated release that has lots of cassis and black raspberry fruit intermixed with notions of iron, graphite, lavender and licorice. It still has a touch of oak to integrate, yet is already approachable due to its texture and purity. It should drink well for at least a decade."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Jack's Vineyard: (100%) Stony, ancient riverbed, located on the floor of the Walla Walla Valley. Very cobbly, Freewater, loam-cobbles over gravel over sand, dried riverbed. In the rocky soils of this part of the valley, low vigor keeps flavors concentrated. Planted in 1999.

Vintage

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.

Blend

100% Cabernet Sauvignon

Appellation

Walla Walla Valley

Production

Yield: 2.3 tons per acre

Yeast: native

100% whole berry fermentation

43 days on skins

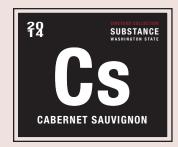
50% new French oak barriques 22 months barrel-aged on lees

Wine Analysis

5.5 g/L titratable acidity 3.98 pH 14.5% Alcohol

UPC

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SUBSTANCE

B. Leighton