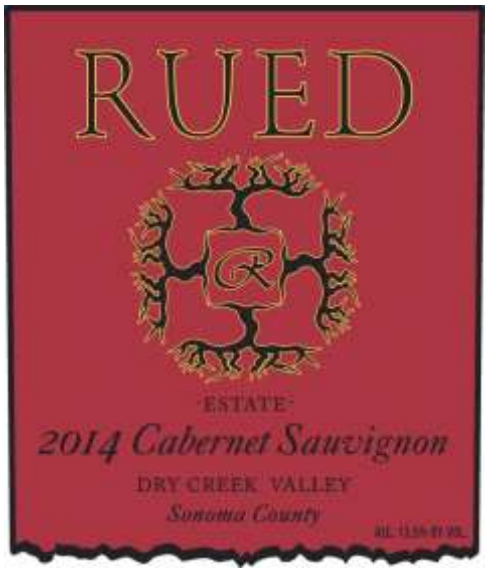
Rued Winery

Sonoma
Dry Creek Valley
California



2014 Cabernet Sauvignon

100% Cabernet Sauvignon

Winemaker	Steve & Sonia Rued
Wine Color	Red
Wine Type	Still
% Alcohol	13.5
RS (gm/l)	na
TA (g/L) /pH	6.3
Case Production	150

Tasting Notes

The wine is near opaque, purple-garnet in color with enticing aromas of cassis, tobacco and nutmeg. Mouth-filling flavors of cassis, dark chocolate, allspice with smooth tannins and a long, lingering finish. A balanced, medium-bodied Cabernet, it pairs well with braised lamb shank or grilled duck breast.

Winemaker Notes

Richard planted the Rued Cabernet Sauvignon vines on the Dry Creek Valley home estate in 1970. He farms the vineyard with his son, Tom, who represents the winegrowing family's fifth generation. The Rued family has been farming this particular piece of land since 1956. Located on the 2-mile-long Dry Creek Valley bench in mid-valley, the site provides cooling morning fog, abundant afternoon sunshine and fertile alluvial soil, allowing full-ripening of the Cabernet grapes while controlling yields.

Made by winemakers Steve Rued and his wife, Sonia using twice-daily pump-overs during fermentation and extended maceration on the skins softened the tannins and added complexity. Made in a fruit-forward, lower-oak style, the wine was barrel aged for 30 months in French oak barrels, both new and previously used barrels.