



Forman

2014 CABERNET SAUVIGNON

2,205 cases 750ml

75 cases 1.5L • 50 3L bottles

TASTING NOTES

Vines from the 2014 vintage show their strength of character as survivors in the wines they produced; bold, deep and brooding at this stage, the potential seems endlessly evident. The 2014 Forman Cabernet is in many respects a twin to the 2013. They both possess power but still also elegance. Aromas are reminiscent of a fleshy Pauillac with deep black fruit and gunmetal nuances. This is quite a fine wine in the rather stunning sequence of vintages from 2012 – 2016. Another keeper!

76% Cabernet Sauvignon – 3% Merlot

11% Cabernet Franc – 10% Petit Verdot

(100% Grande Roche)

*Aging: 22 months in 70% new and 30% two year old
Bordeaux barrels*

Bottled unfined, but filtered August 22-24, 2016

Alcohol 14.31%

Total Acid 0.58 g/100ml

PH 3.58

Glucose/Fructose <0.04/100ml (dry)>

Malolactic Positive

RIC'S VINTAGE NOTES

A mid-winter walk through the vineyard sparked my realization of the amazing evolution that takes place in the life of a wine. The vine rows are in full glory with their lush green growth, particularly this year as we sit with an accumulated forty-eight inches of rain to date. In contrast the vines themselves look dead with their shaggy grey bark on gnarled stubby cordons all totally without a sign of green growth or life. How could these stoic looking vines hugging close to the ground in their unlively dormant state possible jump to life and produce a vibrantly luscious and alive wine? But indeed they do year after year for as many as 30-40 years on average.

As spring unfolds, enough heat arrives in late March to begin warming the soil; the sap begins to flow, buds swell and within days a first leaf emerges. They are indeed alive and shoots can grow as much as two inches per day. Growth can be so fast that it is sometimes a struggle to keep up with it, for they must be directed and maintained in an exacting way in order to encourage fruit set and ultimately proper fruit development. So, miraculously, in a period of six months a near dead looking vine comes to life and literally bounds through its growth cycle and produces its survival product – ripe grapes.

While the walk in the vineyard mentioned above was in March of 2017 the picture for the same period in 2014 was quite a different story. Winter and spring of 2014 was scary dry and warm. This was the middle of one of the more serious droughts in California's recent history. There was almost no rain until a miracle eight inches fell in mid-February, then not much after and a very warm March developed. Bud break was extremely early. Vines are tough survivors. The roots, particularly in the gravel that makes up Forman Vineyard, can grow as much as 50 feet deep if loose soil is available. They learn to find moisture and can survive on very little.

We have a product in the 2014 vintage that was created from strong vines that regardless of the severe situation showed their survival instincts. The wine is concentrated and fantastic!