



2014 CALLUNA VINEYARDS CUVÉE

The 2014 Calluna Vineyards Cuvée is meant to be an expression of our Chalk Hill appellation where great sunlight and a cool climate produces intense fruit in a wine with balancing acidity, round tannins and moderate alcohol levels. The blend expresses the power of Cabernet Sauvignon, elegance of Merlot and Cabernet Franc, and a bit of showiness from Malbec and Petit Verdot.

Varietal Breakdown:

47% Merlot
26% Cabernet Sauvignon
10% Cabernet Franc
9% Malbec
8% Petit Verdot

TECHNICAL DETAILS

Appellation

Chalk Hill

Harvest dates

Malbec: September 6, 2014
Merlot: September 13 & 20, 2014
Cabernet Franc: September 22, 2014
Cabernet Sauvignon: September 27 and
October 4, 2014
Petit Verdot: October 4, 2014

Winemaking

Hand-harvested, manually sorted and fermented in a traditional Bordelaise style in open-top tanks with temperature control. Bottled unfiltered.

Cooperage

21 months in 100% French oak barrels, 20% new

pH

3.77

Alcohol

14.2%

Production

1,398 cases

Release date

March 2017

Vintage

2014 will be remembered as another dry winter and early spring which kicked off the growing season early, as in 2013. However, there was much rain in late spring before fruit set, and on our well drained hillsides, that worked to our advantage for a good fruit set and healthy vines. It was a warm year too, so it was an early start and relatively early finish. 2014 was an ideal vintage in an overall sense, with Calluna making a record 50 tons with quality comparable to 2013, another benchmark year for Calluna.

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone.

DAVID A. JEFFREY, *Winemaker and Founder*

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State's Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.