

PRESENTS:

HÉROE

2014 CABERNET SAUVIGNON
EL PASO DE ROBLES, CALIFORNIA

THE VINEYARD

THE HÉROE WINE LABEL HONORS THE VINEYARD WORKERS OF SCULPTERRA WINERY IN PASO ROBLES. A PORTION OF THE PROCEEDS SUPPORTS THE MEDICAL EFFORTS OF THE FLYING SAMARITANS IN BAJA, MEXICO. THE FRUIT IS GROWN ON THE FRANKEL FAMILY ESTATE. THE GRAPE VINES ARE 20 YEARS OLD AND THE SOILS ARE A MIX OF LOAM-CLAY AND STONE. 2014 WAS A REMARKABLE GROWING SEASON, THE WARM WINTER, HOT SPRING, AND SCORCHING SUMMER MADE FOR AN EARLY HARVEST WITH HIGH BRIX AND UNIFORM MATURITY. I'M CONFIDENT 2014 WILL BE REMEMBERED AS ONE OF THE BEST GROWING SEASONS THAT PASO ROBLES HAS EVER EXPERIENCED. THE VINES ARE GROWN IN ROWS ON A TRELLIS THAT ARE NORTH/SOUTH ORIENTED. FRANKEL FAMILY ESTATE VINEYARD IS LOCATED IN THE GENESEO DISTRICT OF NORTH-EAST PASO AND IS KNOWN FOR PRODUCING HIGH QUALITY CABERNET FRUIT YEAR AFTER YEAR. THE FRUIT WAS HARVESTED OVER NIGHT SO THAT THE WINE MAKING COULD BE STARTED IN THE COOL OF THE MORNING.

THE WINEMAKING

THE FRUIT WAS DESTEMMED, CRUSHED, AND FERMENTED IN A STAINLESS STEEL TANK ALONG WITH THE SKIN AND SEEDS FOR A MORE CONCENTRATED COLOR AND BETTER PHENOLICS. THE FERMENTATION WAS MONITORED EACH DAY, KEEPING A CLOSE EYE ON THE TEMPERATURE, SUGAR AND POTENTIAL ALCOHOL. ONCE DRY, WE THEN SEPARATED THE FREE RUN AND PRESSED THE SKINS. THIS HÉROE CABERNET WINE WAS BARREL AGED FOR 10 MONTHS IN NEUTRAL BARRELS AND BOTTLED IN SCREW CAP BOTTLES IN AUGUST 2015. THIS WAS DONE TO ENSURE THE WINE TASTES GREAT YOUNG WHILE STILL PROVIDING THE POSSIBILITY FOR LONG TERM AGING. THE BARRELS WERE KEPT IN A CLIMATE CONTROLLED FACILITY NOT EXCEEDING 68 DEGREES F.

THE TASTE

THIS 2014 HÉROE CABERNET SAUVIGNON OFFERS AN ABUNDANCE OF RIPE FRUITY APPEAL WHILE PROVIDING CLASSIC CABERNET STRUCTURE AND FINISH. HIGH-TONED AROMAS OF CHERRY, BERRY AND STRAWBERRY ARE FOLLOWED BY FLAVORS OF BLACK CURRANT AND BLACK-BERRY. IT BRINGS UNDENIABLE BROAD SPECTRUM APPEAL. NOT TOO TANNIC OR TIGHT, BUT SUPPLE SMOOTH AND REFINED. GLIMPSES OF BERRY, SPICE, VANILLA AND TOAST TOO! IT'S APPROACHABLE YET STYLISH WITH A POLISHED FRAME OF ACIDITY AND TASTE. DRINK NOW THROUGH 2020.

THE FACTS

VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON
APPELLATION: PASO ROBLES
VINEYARD: FRANKEL FAMILY ESTATE
pH: 3.74
TA: 0.68
RS: 0.65
ALC: 14.5%
TOTAL PRODUCTION: 1187 CASES (750ML BOTTLES)
BOTTLING DATE: DECEMBER 10, 2015
RELEASE DATE: JUNE 1, 2016

