



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

2014 Dedication®

VARIETAL PERCENTAGE: 76% Cabernet Sauvignon, 19% Merlot, 3% Cabernet Franc, 2% Malbec

AGE OF VINES AND SOIL TYPE: 22-32 year old vines planted in deep volcanic soils at a 2000' elevation

AVERAGE HARVEST SUGAR: 264 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 17 days, 65-94 F

FERMENTATION CONTAINER/MACERATION: Open fermentation in small containers, punched down twice a day.

ANALYSIS AT BOTTLING:

Alcohol: 14.4% pH: 3.55 TA: 6.8 g/L V.A.: 0.53 g/L R.S: Dry

LENGTH/TYPE OF AGING: 32 months in new 60 gal French Oak barrels.

BOTTLED: May 2017

APPROXIMATE LIFESPAN (under proper cellar conditions): 20+ years.

CASES PRODUCED: 899

WINEMAKER: Andrew T. Schweiger

WINEMAKER'S NOTES: Our 204 Dedication™ marks the 14th release of our Bordelais project. This wine is a complex and fruity blend incorporating the four most common varietals used in this style of wine; Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec. Blending such a wine is one of the most fun and rewarding parts of a winemaker's job. On the nose, our 2014 Dedication™ offers rich dark fruit with faint seasonings of toasted flaxseed, cumin, star anise, and minerals. This vintage is a higher than usual percentage of Cabernet Sauvignon, which gives it an added weight and complexity, yet its layers remain silky in texture with a delicate rose petal finish. This generously proportioned wine expands as it moves through the palate with a seemingly endless finish. Ultimately, what you'll find is the classic Schweiger marriage of power and finesse. It's hard for me to figure out what is more fun, making this wine...or drinking it!

