



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

Iteration XIV

VARIETAL PERCENTAGE: *100% Cabernet Sauvignon*

AGE OF VINES AND SOIL TYPE: *24 year old vines planted in deep volcanic soils at a 2000' elevation*

VINTAGES INCORPORATED: *1997 (<1%), 1998 (<1%), 1999 (<1%), 2000 (<1%), 2002 (<1%), 2004 (<1%), 2005 (<1%), 2008 (<1%), 2009 (<1%), 2011 (1%), 2012 (3%), 2013 (21%), 2016 (76%)*

AVERAGE HARVEST SUGAR: *27.9 degrees Brix*

AVERAGE FERMENTATION TIME/TEMPERATURE RANGE: *6 days, 68 -89 F*

FERMENTATION CONTAINER/MACERATION:

Open fermentation in a small container, punched down three times a day.

ANALYSIS AT BOTTLING

Alcohol: **18.3%** pH: **3.81** TA: **5.2g/L** VA: **0.34g/L** R.S.: **11.2 g/100ml**

LENGTH/TYPE OF AGING: *6-228 months in 5 year old 60 gal French Oak barrels.*

BOTTLED: *May, 2017*

APPROXIMATE LIFESPAN (under proper cellar conditions): *enjoy now through 2099 and beyond!*

CASES PRODUCED: *Four Barrels*

WINEMAKER: *Andrew T. Schweiger*

VINTAGE AND WINEMAKER'S NOTES: *This is the fourteenth Iteration of dessert wines from the Schweiger Family. We make this wine in the tradition of the great winemaking families living along the Douro River in Portugal. In vintages when the conditions are ideal, we blend our Cabernet Sauvignon with carefully selected brandy, preserving the natural sweetness and fruit of the season. To create this release, we blended previous releases of our Cabernet Sauvignon dessert wines to develop a wine of intense aroma and flavor. Every Iteration release is unique and distinctive, with nuances of the previous bottlings. We hope you enjoy this wine as much as we did making it!*

