



Taste Our Tradition

METTLER 2014 ESTATE CABERNET SAUVIGNON

TECHNICAL DATA

APPELLATION

Lodi

VARIETAL COMPOSITION

88% Cabernet Sauvignon
12% Petite Sirah

COOPERAGE

16 months in 40% new, 30%
1-year old, 30% neutral French
oak (60% Medium/40%
Medium plus)

TOTAL ACIDITY

0.67 g/100ml

pH 3.57

ALCOHOL 15.6%

RELEASE DATE

January 2017

CASES PRODUCED 7,852

RETAIL PRICE \$24.99

The Mettler family heritage honors 100 years and five generations of farming in Lodi with the release of this exceptional Cabernet Sauvignon.

The size of the crop, the time spent on the vine, and the many months aged in French oak barrels all reflect the care our family took to fully express the potential of these very small and unique portions of our vineyards.

The grapes chosen for this wine came from four of our outstanding blocks of Cabernet—all of which are sustainably farmed and planted from unique French clones. For each vineyard, the planting and trellis system were customized for the vineyard site. The vines on one of the vineyards, situated on a hillside, are contoured to follow the natural curvature of a bordering creek. Another vineyard has a unique trellis system to help the grapes ripen more evenly. A custom-designed modification to the VSP (vertical shoot positioning) trellis system allows the fruit in this vineyard to bask in the morning sunlight but then shelters it from the afternoon sun.

Our 2014 Cabernet Sauvignon shows off a deep, inky, purple-red color in the glass. It opens with inviting aromas of dark cherry, pepper, tobacco, mineral and earth. The graceful mingling of cherry, dark fruit and sweet oak flavors have a freshness of character and a whisper of clove. On the palate, the plush mouthfeel is moderated by juicy acidity, and the long, tannic finish is reminiscent of a fine Bordeaux. This elegant and poised Cabernet is accessible now, and its structure and complexity will see it through many years of aging.