

# STATURE

## CABERNET SAUVIGNON SONOMA COUNTY

2014

Stature represents the pinnacle of Kendall-Jackson winemaking excellence. Created from only our finest estate vineyards and handcrafted without compromise, it offers the ultimate expression of wine artistry.

### VINEYARD PROFILE

Much of Sonoma County's reputation for outstanding Bordeaux-style varietals can be attributed to the stellar combination of rich complex fruit and tannins. The intense dark full berry tones and concentrated tannins of the Cabernet Sauvignon are coming from the mountains, hillsides and ridges of Alexander Valley and Knights Valley. The area is comprised of volcanic and rocky soil, being brick red in Alexander Valley and beige in Knights Valley along the slopes of Mount Saint Helena.

### WINEMAKING

Cold-soaked for 4 days and fermented for 16 days translates to concentrated flavor and color, added layers of complexity, and lush, voluptuous tannin development. After gentle pressing, the wine was racked directly into small French oak barrels (58% new) and aged for 19 months in thin-staved, heavily-toasted Chateau-style barrels adding rich, balanced oak accents, a rounded texture and a serious, lingering, integrated finish.

### WINE STATISTICS

**Composition:** 100% Cabernet Sauvignon  
**Appellation:** 67% Alexander Valley  
33% Knights Valley  
**Oak Aging:** 19 months in 96% French (58% new)  
oak barrels  
**Alcohol:** 14.5%  
**pH:** 3.57  
**T.A.:** 0.60g/100mL  
**Production:** 318 cases

### 94 + POINTS

"...Dense, concentrated and perfumed with notes of cedar wood, unsmoked cigar tobacco, lavender, blackberry and cassis. There's also some vanilla from the oak. The wine is full-bodied and concentrated, with sweet tannins. This wine should drink well for up to 20 more years."

- Robert M. Parker, Jr., October 2016

  
WINE ADVOCATE