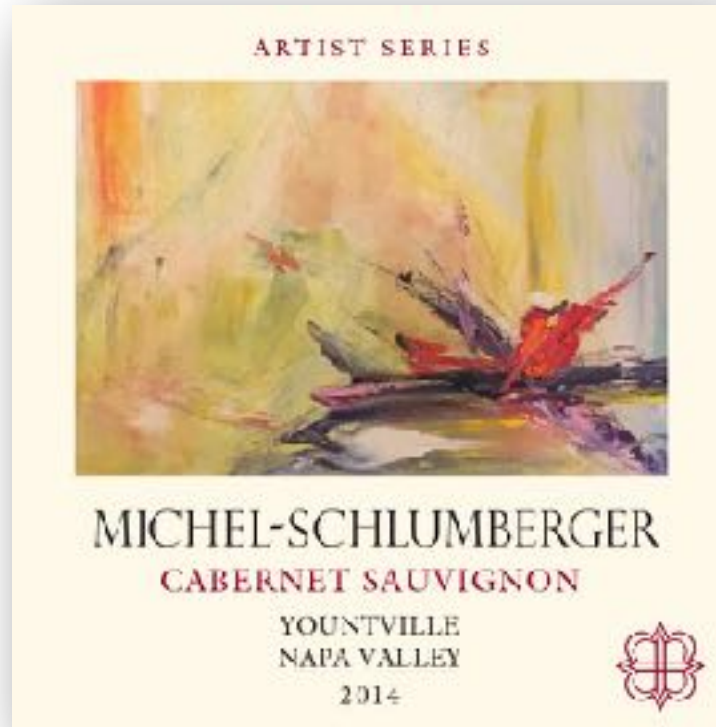


Michel-Schlumberger ARTIST SERIES
2014 Cabernet Sauvignon Yountville



Varietal Composition: 98% Cabernet Sauvignon, 2% Syrah

The Vineyard: A blend of two vineyards. One (90%) is a small organically farmed vineyard located on a knoll at the northeast corner of the Yountville appellation. This vineyard's light volcanic soil and long growing season in the temperate Yountville climate brings rich flavor to the fruit. The other (10%) is located at 1,200 foot elevation on Pritchard Hill three miles to the north. This wonderful depth and structure of this fruit complements and elevates the classic Yountville flavor of this wine.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: Average brix: 26.2 pH: 3.71 TA: 0.73 g/100ml

Fermentation: The grapes were crushed into small fermenters. After "cold-soaking" to extract rich color, the crushed grapes fermented for two weeks to fully develop a rich mouthfeel and palate.

Cooperage / Aging: The wine was aged for 30 months in French oak barrels (40% new).

Sensory Notes:

Color: deep ruby

Aromas: blackberry and dark plum

Palate: well-structured, rich layers of dark berry, plum and cassis, long fruit finish

Bottling Date: July 25, 2017

Cases Produced: 980

Final Technical Info: pH: 3.91 TA: 0.63 g/100ml Alc: 14.8%