



This wine comes mostly from a steep hillside vineyard in Chalk Hill and is blended with a 2% Malbec and 1% Merlot from the Russian River Valley appellation. We feel that using the Sonoma County appellation does this wine better justice rather than calling it “Alexander Valley” or “Chalk Hill” (it qualifies for both). The combination of site and low-input growing and winemaking practices, make this a classic Sonoma Cabernet, less tannic than its cousins in warmer regions but with better acidity and finesse.

The components were harvested at an average of 24.8 ° brix (mature but still possessing good acid), fermented and allowed to rest on the skins for an additional period in order to get good extraction of color and tannins. They were then drawn into French oak barrels for 23 months of ageing and bottled unfiltered and unfiltered.

The surfboard on this label is a big-wave “Gun” - sometimes referred to as a “Rhino-Chaser” since it is used to slay huge waves. We chose this image to go along with the big and bold flavors of this wine. You may enjoy this wine in its youth if you are a fan of robust fruit-driven flavors, or choose to age it so that more of the earthy and mineral (wet-stone is a descriptor we like) flavors show through.

This Wine was bottled in April 2017, just before our 20th harvest.

Cheers,

Oded Shakked - Owner & Winegrower

2014

CABERNET SAUVIGNON

RHINO CHASER

SONOMA COUNTY

Composition:

97% Cabernet Sauvignon
2% Malbec, 1% Merlot

Appellation: Sonoma County

Ageing: 26 months in French Oak barrels, 30% New

Analysis: Alcohol 14.5 %
TA 6.25 g/L pH 3.72

Production: 242 Cases

MSRP: \$ 45.00