

Bergevin Lane Tasting Notes

2014 Moonspell Cabernet Sauvignon

Walla Walla Valley



Vintage Notes: The 2014 Growing season started perfectly, with an extended dry blooming period and ideal temperatures. The year was drier than normal and much warmer than normal from April through the first few weeks of October. These perfect growing conditions led to what Tedd Wildman, manager of Stone Tree Vineyard, called shock and awe. "First the winemaker was in shock because the quantity was between 10 and 20 percent higher than cluster counts predicted, then everyone was in awe because the quality was very, very good." Overall, this trend repeated itself through all our vineyards. The two exceptions were Les Collines and Bergevin Springs. The Cabernet Sauvignon came in on our tonnage target and the quality is spectacular. The Cabernet Franc, Petit Verdot and Cabernet Sauvignon came in on target at Bergevin Springs and the vineyard is giving hints to an earthy character that is quite unique. The Merlot from Bergevin Springs came in above expected quantity but shows the dark fruit and that earthy character found elsewhere in the vineyard. The only down side to this vintage was that the workload was as intense and concentrated as the wines. Our facility was bulging at the seams.

Tasting Notes:

The first sip reminds us of a 66 Lincoln convertible. Both are plush on the outside, honest and powerful on the inside. The two have an incredible smooth ride. The 2014 Cabernet Sauvignon begins with aromas of plum and cedar with a wisp of cherry and peppercorn. The 66 Lincoln has that new car smell with just a hint of brake fluid. The '14 CS is lush blackberry, leather, plum and cassis in a smooth elegant package of medium tannins. The Lincoln has a 462 ci motor, a three speed tranny and tasted like painted metal.

The '14 CS finishes long and smooth with dark cherry and spice. The Lincoln drives smoothly into the sunset.

Appellation/Vineyards:

Walla Walla Valley AVA
45% Bergevin Springs & 40% Les Collines (Walla Walla); 11 % Stone Tree (Wahluke Slope); 4% Candy Mtn (Columbia Valley)

Final Blend: 98% Cabernet Sauvignon & 2% Cabernet Franc

Aging: 18 months in 31% New Oak; 69% neutral French, American & Hungarian Oak.

Bottle Date, Alcohol & Cases Produced:
June 29, 2016 14.8% alc. 1208 Cases (750 ml)

Winemaking Notes: Harvested in the late portion of the season, we rely on both chemical analysis and flavor analysis to determine ripeness. Often the grapes will reach sugar targets long before they taste ripe. When they taste ripe, the cabernet sauvignon clusters are hand harvested, hand sorted, destemmed and lightly crushed. We only use gravity to move the crushed grapes and juice. Fermentation times in 2014 averaged 23 days, with the shortest being 14 days and the longest being 30 days. No pressed wine is used in making the moonspell. The free run juice is barrel aged for 18 months, thoughtfully blended by our winemaking staff and bottled.