



THE CENTRAL COAST GROUP PROJECT (CCGP)
2014 "SUPER-CALI" CABERNET SAUVIGNON – VOGELZANG VINEYARD
HAPPY CANYON OF SANTA BARBARA
(SUPER-CALI SERIES)

what elevates this particular bottling of "Super-Cali" Cabernet Sauvignon from the generic expectations category is that it was raised without ever touching new wood. it's a Cab Sauv that varietally tastes like Cab Sauv, which is refreshing & interesting, if not idiosyncratic in today's market.

caveat emptor: a Cab that tastes like Cab can be shocking!

it's also elegant & regal, with a deep core of richness & complexity that can be attributed to the extra-long maceration of the grapes, rather than gobs of added vanilla corn syrup & wood smoke riding on top.

this wine goes deep, running pure, long & silky. it basically goes down like a true & unadulterated version of itself –

TASTING NOTES

cherry/oregano/sage/earth/baking spice

bing cherry/black current/violets/hibiscus/black pepper/suede/& on & on & on itself

WINEMAKING

--100% CABERNET SAUVIGNON (CLONE 337)

--100% NATIVE/AMBIENT FERMENTATION

--177 DAYS TOTAL MACERATION TIME

--ML COMPLETED ON THE SKINS

--AGED FOR 73 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES {30 MONTHS ON THE GROSS LEES}

--15.5% ALC./3.54 pH

-- HAND BOTTLED VIA GRAVITY

--UNFINED/UNFILTERED

--49 CASES (12/750ml) + 18 MAGNUMS (1.5L) PRODUCED