

	Retail	Savings
\$43.99	\$55.00	20%

2014 Ehlers Estate Cabernet Sauvignon product-timed-pdf - St. Helena, Napa Valley *Uncork and Support™ - 96pt Vintage -New Release | 93pts -WE

Why We're Drinking It

Our sourcing team has lusted after Ehlers Cabernet Sauvignon for years. And 2014 arrived to a raucous reception in our office! Cab lovers rejoice! This perennial favorite is back and just in time for all of us to savor the sublime harvest of 2014. A year when Cab sang from the lofty heights of St Helena and Ehlers was on hand to capture the ballad of power and beauty in a bottle.

Why we love it:

- Those of us who exalted Napa's exquisite 2014 vintage is still seeing the fruits of the year. A robust season that produced Cabernet of exceptional quality, 2014 may be a once in a lifetime event. The St Helena region produced wines that promise muscular tannins, elegant structure, and the sweet promise of age-worthy wines. Oh yes, given some time in proper cellaring conditions, this bottle will evolve into a masterpiece.
 - Ehlers occupies a special place in St Helena. Its historic site in the northern reaches of Napa has hosted vines since the mid-1800s. The estate vineyard holds itself to this prestigious legacy and the vines are organically and biodynamically farmed.
 - And when you have great land and great fruit, you need great style. Ehlers makes a classic Cab. Layers of black fruit, fresh gingerbread, hints of cocoa...all woven around a firm core of tannin and acid. It's a marvel that nods to the best Left Bank Bordeaux tradition while offering up some bold Napa spice. Aged in 100% French Oak, it's 100% Napa marvel that will wow for aged.
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Tasting Notes

This noble beauty comes from one of our favorite properties in St. Helena, with notes of spice cake, graphite, blackcurrant, boysenberry and mocha. Just killer stuff, with additional notes of truffle and leather, red and black fruits, balsam, and gravel. This showcases the forward, opulent personality of the 2014 vintage in the best way.

VARIETAL

Cabernet Sauvignon

APPELLATION

St. Helena, Napa, California

ALCOHOL

14.20

SIZE

750ml

BLEND

88% Cabernet Sauvignon 7%

Cabernet Franc 5% Merlot

AGING/COOPERAGE

100% FrOak Treatment/Stainless Steel

The Story to Know

The Ehlers Estate Story

Ehlers Estate produces world-class wines that are a reflection of the land from which they come. Operating as a small family farm, Ehlers Estate adheres to a core set of values: quality, sustainability, and community. The historic and diverse vineyards of Ehlers Estate are certified organic and biodynamic, and are meticulously farmed to produce a small portfolio of exceptional estate-grown wines.

Wine grapes have been growing on this rocky, loamy, northern St. Helena benchland since the mid-1800's and today these prized vineyards are at the core of our commitment to quality.

In 1985, French entrepreneur and philanthropist Jean Leducq began acquiring small parcels of vineyard land in Napa Valley's acclaimed St. Helena appellation. A dedicated vintner and wine lover, his goal was to found a contiguous Napa Valley estate—in the classic French style—capable of producing wines with the power, grace and sophistication of the great Bordeaux houses. To this end, Jean Leducq worked with renowned enologist, Jacques Boissenot, to select land with the characteristics necessary to produce fruit capable of creating powerful, complex, wines. The land they chose possessed a rich winegrowing tradition dating all the way back to the mid-1800s, and had once been home to the historic vineyard of Bernard Ehlers.

By 2001, Jean Leducq had joined the original 14-acre Ehlers Estate property with contiguous vineyard parcels to create a 43-acre estate. At the heart of this estate is the historic stone winery built by Bernard Ehlers in 1886. As a tribute to the site's long winemaking history, Jean Leducq and his wife Sylviane revived the original Ehlers Estate name beginning with the winery's inaugural 2000 vintage Cabernet Sauvignon. The following year, Ehlers Estate produced its first Merlot, and with the 2002 vintage, the winery added its flagship, estate-grown "1886" Cabernet Sauvignon bottling to its portfolio of handcrafted Bordeaux-varietal wines.

But 2002 also marked the passing of Jean Leducq. A committed philanthropist, Jean left Ehlers Estate in trust to the non-profit Leducq Foundation, that he and Sylviane had founded in 1996. Today, the Foundation continues to award over \$30 million annually to directly support international cardiovascular research. This visionary union of estate winery and philanthropic foundation has defined Ehlers Estate ever since, giving the winery a unique sense of purpose and mission that combines the pursuit of excellence with a sense of social responsibility. This mission has also brought together and inspired an exceptional team of experienced professionals who take pride in their work—making great wines while making a difference.

In keeping with the winery's marriage of quality and conscience, Ehlers Estate is at the forefront of environmentally aware farming practices. Guided by Winemaker Kevin Morrissey, the Ehlers Estate viticulture program embraced organic farming in 2004, and adopted biodynamic farming practices in early 2005. These hands-on methods help to preserve the purity and character of the estate's mosaic of 25 vineyard blocks, each of which are individually fermented and aged. Beginning with the 2005 red wine vintage and the 2007 white wine vintage, all Ehlers Estate wines have been crafted exclusively from this stellar palette of certified organic, estate-grown grapes.

Perfect Pairings

Enjoy this wine with grilled tri-tip, braised short ribs, or pasta with wild mushrooms and prosciutto.

Ratings

93 Points- Wine Enthusiast

92 Points- Cellar Tracker Average

96 Points- Vintage Rating

Reviews

Chalky red fruit rides atop a mineral component of earthiness and lively acidity in this estate wine. A rich coffee flavor permeates the midpalate, complementing sparks of clove, cinnamon and a smoky, layered backbone of sultry texture

93pts. Wine Enthusiast