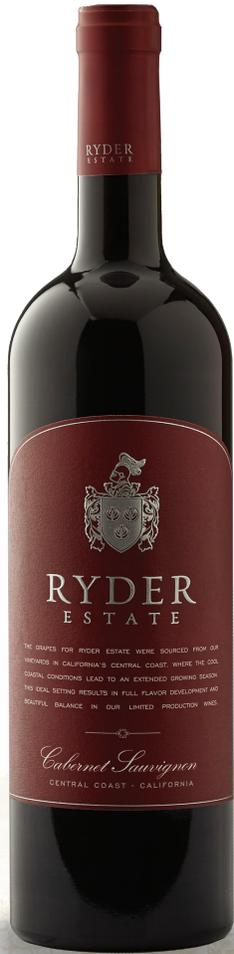




**RYDER**  
ESTATE

*Limited Production*

## 2014 Cabernet Sauvignon



**VINEYARD** The grapes for our Cabernet Sauvignon were sourced from two estate vineyards situated in southern Monterey County, part of California's renowned Central Coast. This region experiences warm, sunny days followed by strong winds in the late afternoon and very chilly nights. The wide day-to-night temperature differential results in grapes that achieve fully ripened, well-developed varietal flavors with balanced acidity.

**VINTAGE** On the heels of a picture-perfect 2013 growing season, the 2014 vintage was another beaut. Spring came early and lasted long, with temperate conditions and ideal temperatures. Cool nights and overcast mornings followed by breezy warm afternoons made the summer months ideal for even ripening and maximum flavor development.

**WINEMAKING** At the winery, the fruit was carefully sorted then destemmed, crushed, and fermented warm in stainless steel fermenters. Gentle punch downs were performed several times a day. At dryness the must was pressed into stainless steel for settling, and then racked clean for aging for 12 months on new and neutral French, American and Hungarian oak.

**TASTING NOTES** Classic aromas of ripe cherry, currants, dark chocolate and vanilla accompany bright flavors of blackberries and blueberries. A lush mid-palate and soft tannins lead into a balanced and elegant finish.

**APPELLATION** Central Coast

**VINEYARDS** San Lucas and Hames Valley Vineyards

**HARVEST DATE** October 19, 2014

**AGING** American, French and Hungarian oak for 12 months

**ALCOHOL** 13.5% | **PH** 3.67 | **TA** 0.61 g/L

**BOTTLING DATE** May 26, 2016

THE GRAPES FOR THIS WINE  
WERE SOURCED FROM OUR  
ESTATE VINEYARDS IN  
SOUTHERN MONTEREY COUNTY.

