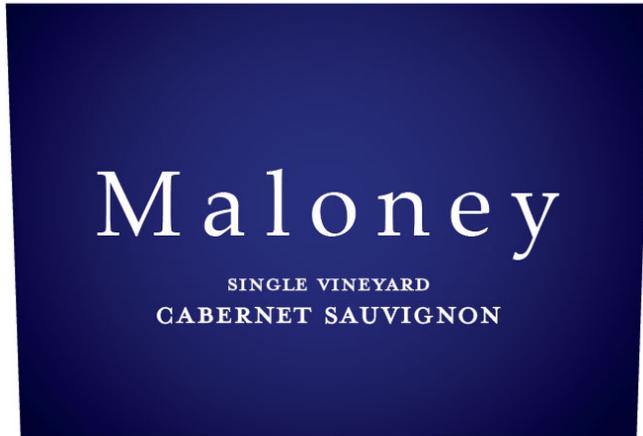


Maloney

2014 Dionysus Cabernet Sauvignon



2014
DIONYSUS VINEYARD
COLUMBIA VALLEY
15.5% ALC./VOL. • 750ML

Vineyard

First planted in 1972, Dionysus represents some of the oldest blocks of grapes in Washington. This vineyard is one of several owned and operated by Sagemoor Farms, which has an impeccable reputation for farming some of the best grapes in the state. This vineyard is situated on an exposed bluff overlooking the Columbia River and the vines are influenced significantly by the winds and the afternoon sun. These grapes came from block 14, which was planted in 1999 on very fine sandy loam soils between 600 and 650 feet in elevation.

Kent Waliser is the General Manager for Dionysus and has been growing premium wine grapes for years. He is a very humble grapegrower and gives all the success to his team, saying "I truly get to work with the best. The intuitiveness of their farming practices is truly amazing. If you want to credit the success of Sagemoor to one facet of our business, it would have to be the people."

The Numbers

Harvest Date: September 26, 2014

Harvest Analysis:

29.0 Brix 3.92 pH 4.5 g/l TA

Yeast Strain: RP-15

Days on the skins: 35

Cooperage: 57% New French Oak - Tonnellerie Boutes Grand Reserve, 43% Neutral Oak

Months in barrel, sur lie: 20

Bottling Date: August 2, 2016

Analysis at Bottling:

15.5% Alcohol	0.73 g/l VA
4.05 pH	4.8 g/l TA
25 ppm Free SO ₂	81ppm Total SO ₂

165 cases produced

Winemaking

The grapes were destemmed, but not crushed, into a tank and allowed to cold soak for 3 days before the addition of yeast. The wine fermented to dryness over 35 days on the skins before being allowed to drain away from the skins for 24 hours. The remaining grapes were very lightly pressed. Unfortunately the press wine was not up to the same quality as the free run wine and was not included in the final blend.

Tonnellerie Boutes Grande Reserve barrels were used for the new oak. These barrels intensify the midpalate density of the wine while gently lifting the aromatics and promoting more of the spice and nuance in the fruit.

The wine was repeatedly tested after aging and showed no signs of spoilage microorganisms, so it was bottled UNFINED AND UNFILTERED.