



2014 Latigo

A FORTIFIED WINE PRODUCED IN THE PORT STYLE

Blend: 100% Cabernet Franc fortified with Alembic oak-aged brandy

Vineyard Notes: Grown on our mountain estate vineyard at elevations up to 2,200 feet. The vineyard is CCOF Organic and Demeter Biodynamic certified. On the ranch we pursue a true biodynamic “closed system,” where Biodynamic preparations are sourced primarily from our property. A picturesque aspect of this is our Scottish Highland cattle, which play an important role.

The 2014 vintage began with a slightly early bud-break, marked by mild, even temperatures. Spring at 2,200 feet elevation was virtually frost-free. Summer heat is the norm for our mountain vineyard and this year was no exception. Heat spikes gave us a string of days of up to 110 degrees, tempered by cooling coastal breezes in the evenings, providing the perfect growing season. Despite the early start, ripening slowed toward the end of the season, providing the luxury of a long hang time and extended harvest. The fruit showed beautiful balance and ideal maturity. Harvest was late October.



Winemaker’s Notes: Red rocky, volcanic soil farmed using Organic and Demeter Biodynamic farming methods. Alcohol: 19%; pH 3.5; Residual Sugars: 13%; Cooperage: Aged 29 months in 100% Marchive French oak from Allier Forest, France; Production: 400 cases

Tasting Notes: On the nose, blueberry confit, dried fig, juniper forest, and fresh red roses. The palate characteristics are semi-vitreous, mid-violet coloration, gorgeous luxuriant texture to this wine, each sip is to be savored, enjoyed, and spaced apart. Suspend the wine upon the palate for a moment to savor the blackberry coulis, allspice, cardamom notes, Turkish figs, and red floral notes.

Accolades

93 Points *Wine Enthusiast*

Platinum, 94 Points *Critics Challenge Int’l Wine Competition*

Gold, 93 Points *Sommelier Challenge Int’l Wine Competition*



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