



**2014  
King Fire "Crew"  
Estate - El Dorado**

**Harvest**

81.0% Merlot  
12.5% Cabernet Franc  
6.5% Petite Verdot  
Harvest date: 16 Sept. 2014  
Harvest Brix: 25.7 degrees brix  
pH: 3.75  
Total Acidity: 0.64 g/100ml

**Wine**

Alcohol: 14.2%  
pH: 3.80  
Total Acidity: 0.56 g/100ml  
Barrel Aging: 30 months  
1 year old American Oak  
Bottling Date: 3 June 2017  
Cases Produced: 50

**Winemaking Notes**

The King Fire of 2014 came within a mile of WAV. Concerned about possible taint from lengthy exposure to the smoke, a call went out for help in harvesting the vineyard as quickly as possible. We were stunned with the out-pouring of support and help from our friends and neighbors. Sweeping through the vineyard, we again beat the bears and had an outstanding vintage. The must was fermented in small  $\frac{3}{4}$  ton lots with specialty yeast D-254. The wine was then aged a full 30 months in single use American oak.

**Tasting Notes**

A dark purple and magenta color leads to deep aromas of cedar, spice and hints of chocolate. Plum impressions in the mouth are extended by a rich and full finish. The wine is supple yet firm in tannins and finishes with lingering blackberry and sweet oak smokiness. This wine tastes great right now and will add to any rich cuisine or BBQ fare. With proper storage it should age gracefully for another three years.

Paul