GROW

Vintage 2014 was the fourth consecutive year of dry weather with a mild, warm season that brought few surprises during early summer. Rapid accumulation of sugars with ideal ripening weather in late summer did catch us a little off-guard and we began our crush a full 10 to 14 days earlier than expected. The lack of winter rain coupled with steady warm temperatures throughout spring and summer led to uniform ripeness, healthy fruit chemistry, and rich, luscious flavors and tannins.

The Geyser Peak mountain range is legendary for being one of the most active geothermal areas in the world. The landscape there is dotted with countless geological and mineral formations including the world famous Geysers – or fumaroles that gave the locale its name. At the time of the region’s discovery in the 1850’s, the many sulfur, soda, iron and hot springs were given evocative names referencing Greek mythology. Devil’s Inkstand takes its name from a notable spring with steep sides and great depth causing the water within to appear black as ink. Due to its proximity to the smoking fumaroles and resemblance to an inkwell it was named the Devil’s Inkstand and with this bottling we pay tribute to the geologic forces that created the superb soils here in which we grow grapes and make unparalleled wines.

MAKE

In creating this wine we look to our favorite vineyard sources and blend small lots to produce a multifaceted wine that reflects the sense and flavor of the place. Fermented in stainless steel, the 2014 Devil’s Inkstand was aged 21 months in 100% French oak (35% new) with additional bottle aging prior to release.

TASTE

The deep inky color of the Devil’s Inkstand Cabernet Sauvignon precedes inviting aromas of toffee, ripe boysenberry, and black cherry. The wine’s savory palate is rich with layers of soft tannins, dark chocolate, plum, integrated oak, and a balanced finish. Pairs well with grilled or pan seared beef, lamb, wild mushroom risotto, and medium to strong flavored cheeses.