



YAO FAMILY WINES

GOLD PEAK®
2014 LODI RED WINE

TASTING NOTES:

Rich purple color and vibrant red tones. The nose is alluring and has complexity of exotic fruit flavors. Plum is apparent, rich cherry and blackberry notes abound. Layers emerge with soft toast and vanilla spice. The texture is soft and the palate is long and smooth. This wine is drinkable now, and will continue to provide drinking pleasure for the next 5 years. Enjoy with your favorite foods.

WINE FACTS:

- **Vineyards:** Vineyards are located in the historic Lodi appellation east of Napa Valley. Gentle Delta breezes provide cool temperature influence during the growing season. Rolling hills, like France's Bordeaux region give ideal aspect to red varieties. We hand tend all vines in each individual vineyard block.
- **Harvest:** Mid September 2014. Grapes were harvested at an average of 23.5°Brix.
- **Winemaking:** All of our fruit is hand sorted and fully destemmed to small stainless steel tanks with light crushing. Cold soaks (5-7 days), warm fermentations (85-90° F), and moderate pump overs twice daily. Total skin contact ranged from 14-20 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was twice with only one *assemblage* being done to allow the blend to "marry" in barrel. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates.
- **2014 Blend:** 90% Cabernet Sauvignon, 5% Merlot, and 3% Cabernet Franc and 2% Tannat.
- **Cooperage and Aging:** 50% new barrels; 100% French oak. Total time in barrel: 12 months
- **Bottling:** August 2015. 1,204 cases produced.
- **Final bottling technical information:**
 - ❑ pH: 3.66
 - ❑ TA: 5.8 g/L
 - ❑ Alcohol: 14.2 %

Release date: November 11, 2015

