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# CACHE CREEK

VINEYARDS & WINERY

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2014  
*Elk in Velvet*

PETITE SIRAH DESSERT WINE

LAKE COUNTY



## **BEST OF CLASS • GOLD MEDAL • 92 POINTS**

*2018 North Coast Wine Challenge*

## **GOLD MEDAL**

*2018 San Francisco Chronicle Wine Competition*

## **BEST OF CLASS OF VARIETAL • SILVER MEDAL • 91 POINTS**

*2018 California State Fair Wine Competition*

## **BEST DESSERT WINE**

*2017 Taste of Lake County Wine Competition*

*2017 Lake County Red, White & Blues Wine Competition*

### WINEMAKER NOTES

The 2014 Elk in Velvet was produced using the traditional Portuguese technique for making Port. The grapes were picked at a maturity that best exhibits the varietal characteristics of Petite Sirah. Then the juice was fermented at a slightly cooler temperature than normal to extract more color and flavor before it was drained and fortified with pot still brandy. The fortified wine was aged for approximately 20 months in new American oak barrels before bottling. Very simple—no SO<sub>2</sub> was used at any time in the process to retain the natural color.

COMPOSITION	Petite Sirah fortified with pot still brandy
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	18.6%
TA	0.40g/100ml
pH	3.84
R.S.	12.2g/100ml
COOPERAGE	100% new American oak barrels
BARREL AGING	20 months (approx.)
PRODUCTION	316 cases (375ml bottles)

### TASTING NOTES

Enticing aromas of ripe berries and plum mingle with traces of sweet oak. The rich, concentrated entry bursts with juicy dark berry flavors—blackberry, raspberry, and boysenberry—that caress the palate. A dusting of gourmet cocoa joins traces of plum, cherry, and toasted coconut to round out this opulent wine as it lingers.

An ideal wine to pair with chocolate decadence, or angel food cake smothered with wine-soaked berries and topped with vanilla bean whipped cream.