



MICHAEL DAVID

^{Е S T}. **WINERY** 1984

Rapture Cabernet Sauvignon

2014 | Lodi Appellation

TASTING NOTES

A deep purple/garnet hue and aromas of caramel, vanilla, and black currant on the nose. Anything but wimpy, this full bodied wine shows flavors of Bing cherries, cassis and hints of graphite accompanied by velvety tannins that are sure to please any palate. This wine just keeps on giving, asking nothing in return.

HISTORY

Rapture represents the very best Cabernet Sauvignon by Michael David Winery. Similar to 1st growth Bordeaux, Rapture is only produced on exceptional vintage years. The grapes for this wine come from Michael Phillips own vineyard, which is rotary fermented and aged in 100% new French oak barrels. Meanwhile, David Phillips gave this wine its creative identity by using the biblical name Rapture. With the limited production of this wine, "Don't be left behind!"

GROWING CONDITIONS

An unusually hot summer gave way to the earliest harvest Lodi had seen in 8 years as we started to press Chardonnay on August 4th, 2014. The 2014 vintage brought its challenges as Zinfandel, Petite Sirah and everything in between reached its optimal ripeness within days of each other, needing to be picked at the same time! Our final lot of Cabernet Sauvignon was picked on October 17th, marking the end of the fast and furious harvest season.

Technical Data: T.A.: 0.55g/100ml pH: 3.66 Alc.: 15.5%

Composition: Cabernet Sauvignon with a small amount of Petite Sirah

Time in barrel: 25 months French oak



Certified Sustainable Grape Growing by the Lodi Rules Program