

2014 FOGGY CANYON CABERNET SAUVIGNON

DRY CREEK VALLEY, SONOMA, CALIFORNIA



THE WINE:

This 100% Cabernet Sauvignon was made in a tiny two barrel production by winemaking duo Jim Olsen and Brian Kobler. Sourced from a single vineyard planted over 40 years ago along the east side of the Dry Creek AVA in Sonoma. Aged for 30 months in 50% new and 50% one year old barrels.

TASTING NOTES:

Color: dense purple - ruby hued

Aromas: intoxicating and intense bouquet showing black cherry and black currant alongside toast and vanilla pipe tobacco

Flavor & Texture: dark black plum and penetrating cherry fruit are opulent and curvy in structure; the tannins are soft and creamy making the wine sinfully rich yet wonderfully drinkable

Food Pairing: grilled filet mignon with a cherry - balsamic glaze

-DRINK NOW THROUGH 2026