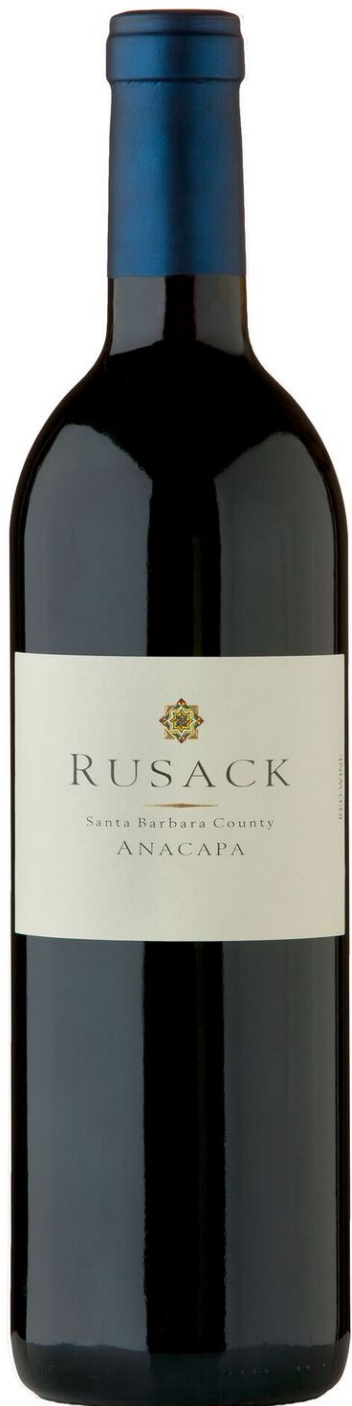




RUSACK

2014 ANACAPA, SANTA BARBARA COUNTY



Distinct from its sister channel islands, at high tide Anacapa is actually three islets: “East,” “Middle” and “West.” As the Pacific recedes, however, the islets transition into one island. Similarly, Rusack Vineyards’ well-loved “ANACAPA” is sourced from three distinct grape varieties; Cabernet Franc, Merlot, and Petit Verdot; as the juice is blended, it too transitions to one entity: a stunning single Bordeaux-style cuvée. ANACAPA captures aromas of baking spices, dried blueberries and coffee beans, accented by flavors of black cherry, dried cranberry, cocoa and the beautiful texture of lush, velvety tannins.

After the grapes were removed from their stems, they were cold-soaked and then fermented in small, open-top bins; the “must” was punched down by hand twice a day. The wine was aged for 24 months in a combination of French oak barrels, 50% of which were new. The wine was bottled without filtration in August, 2016, with only 37 cases being produced.

Optimal Storage Conditions: Constant temperature, 55-58°F, darkness.

Aging Potential: To enjoy young fruit aromas, consume within 1-3 years of bottling date. For extended aging under ideal conditions, consume within 3-10 years of bottling date.

Appellation: Santa Barbara County

Varietal: Cabernet Sauvignon 50%, Merlot 25%, Petit Verdot 25%

Grower/Ranch: 50% Rusack Vineyards Estate, 50% Vogelzang Vineyard

Produced & Bottled By: Rusack Vineyards, Solvang Ca

Bottling Date: August 19th 2016

Cases Produced: 37 cases

Release Date: November 2016

Fermentation: Fermented in 1 ton bins

Aging: 100% French oak, 50% new

Bottle analysis: Alcohol: 13.6%, pH: 3.59, ta: 0.744 g/100ml