



THE VINEYARDS:

Chalk Hill is an appellation with, generally, warmer days than in the rest of the Russian River Valley, with a variety of volcanic and alluvial soils across the western foothills of the Mayacamas range, rising 200 to 300 feet in elevation. Here, at our Los Amigos Ranch, just South of Healdsburg, Cabernet Sauvignon, Cabernet Franc, Merlot, and Sangiovese develop deep, bold flavors.

THE GROWING SEASON:

2014 was an exceptionally good year for growing grapes in the Russian River Valley. A gradual heat progression through the growing season, combined with an above average yield allowed the fruit to ripen slowly, ensuring maximum flavor development.

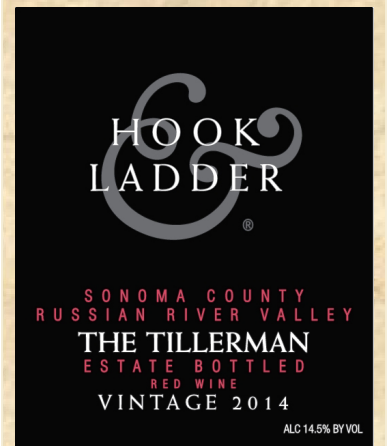
THE WINEMAKING:

With this blend we strive for a boldly flavored, balanced, well-structured red wine. To achieve this, we evaluate various lots and varieties grown at our Los Amigos Ranch. The 2014 vintage yielded delightfully ripe, richly flavored Cabernet Sauvignon, Cabernet Franc, and Sangiovese. We added Merlot to the blend to add opulence. The must was fermented and aged separately in European and American Oak for 17 months before blending and bottling.

THE WINE:

In fire-fighting parlance, a "tillerman" steers the back of a hook & ladder truck. Our founder, Cecil De Loach, held this position in the San Francisco Fire Department. The Tillerman red blend exhibits a deep purple and beet red hue, and notes of ripe berries, black cherry, and baking spices on the nose. Layered flavors of black currant and raspberry lead to a long finish of spice and dusty cocoa.

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2014 "The Tillerman"

Los Amigos Ranch
Chalk Hill Red Blend

BLEND

43% Cabernet
Sauvignon
22% Cabernet Franc
11% Merlot
24% Sangiovese

HARVESTED September
16 - October 14, 2014

ALCOHOL
14.5%

TA
.64

pH
3.45

CASES PRODUCED 3,874
AGING
Fermented individually in
combination of European
and American Oak for
over 17 months.

ESTATE BOTTLED
July 15, 2016

WINEMAKER
Jason De Loach