



#### Composition:

100% CABERNET SAUVIGNON

#### Harvest Dates:

SEPTEMBER 19<sup>TH</sup>: BLOCKS 4, 5 & 6 OCTOBER 1<sup>ST</sup>: BLOCKS 1, 2 & 3

#### Vinification:

AVERAGE MACERATION TIME OF 36 DAYS.

#### Barrel Regime:

20 MONTHS IN 100% FRENCH FROM BOSSUET, SYLVAIN & ATELIER CENTRE FRANCE

### Bottling:

210 CASES • JULY 11<sup>™</sup>, 2016

#### Aging:

2017 - 2024

Winemaker: AARON POTT

# 2014 NAPA VALLEY CABERNET SAUVIGNON

### Vintage:

IN SPITE OF THE DROUGHT AND SOUTH NAPA EARTHQUAKE, VINTNERS ARE USING WORDS LIKE "QUALITY," "DEPTH OF FLAVOR," AND "EXCELLENT" TO DESCRIBE THEIR EXPECTATIONS FOR THE 2014 VINTAGE IN NAPA VALLEY. MANY ARE ALSO NOTING "PERFECT WEATHER," "ABUNDANT CROP" AND "GOOD FORTUNE" AMONG THE BLESSINGS FROM A SEASON WHERE MOTHER NATURE THREW A ROCKIN' CURVEBALL. TO SUM UP THE 2014 VINTAGE: EARLY HARVEST YIELDS HIGH QUALITY WINE GRAPE CROPS.

## Vineyard:

THE CABERNET SAUVIGNON IS SOURCED FROM OUR ESTATE VINEYARDS ON HOWELL MOUNTAIN JUST BELOW THE APPELLATION LINE. THE VINEYARDS WERE PLANTED IN 2011 WITH WEIMER AND 30 CLONE CABERNET SAUVIGNON. THE BLOCKS ARE DISTINGUISHED BY DIVERSE MOUNTAIN TERRAIN AND SMALL MICROCLIMATES THAT ARE WELL ADAPTED TO THE ENVIRONMENT. AT 1300 FEET WITH A WESTERN FACING SLOPE, BLOCKS 4, 5 AND 6 ARE SHOWING THE FULL BENEFIT OF DIRECT SUNLIGHT AND EARLY MORNING FOG.

#### Tasting:

FROM THE BOTTLE TO THE GLASS A VERY DENSE OPAQUE COLOR PRESENTS ITSELF. WITH A FEW SWIRLS THE AROMAS OF TOASTED WALNUTS, TOFFEE, AND BLACK CHERRY FILL YOUR SENSES. A SIP REVEALS HEADY AROMAS THAT ROLL TO THE MID PALATE WITH SUPPLE TANNINS. DARK CHOCOLATE AND CHERRY FLAVORS INTERMINGLE TO OFFER A LONG VELVETY FINISH OF PLUM AND CHERRY.