

## RESERVE



100% Cabernet Sauvignon Napa Valley Brix at Harvest 25.7° pH 3.77 Total Acidity 5.8 g/L Alcohol 13.9% March 2017 Release

# 2014 "RESERVE" NAPA VALLEY CABERNET SAUVIGNON

### THE VINEYARDS

Sourced heavily from the cool, southern Oak Knoll region, and blended with carefully selected pieces from some of our most revered premium Napa Valley vineyard sites, this wine exemplifies the varied and complementary styles that define each sub-appellation. The diversity among the vineyards ultimately gives us the advantage of being able to blend a wine that displays the intense aromas and flavors that are characteristic to each unique region.

#### VINTAGE NOTES

The 2014 vintage was challenging due to drought, but produced amazing fruit with smaller clusters and lower yields. An ideal harvest with consistently moderate temperatures and weather conditions, allowed the vines and fruit to stay healthy and maintain concentrated flavors and exceptional quality.

## Winemaking Notes

Our Napa Valley Reserve Cabernet Sauvignon was crafted using classic, labor intensive, small-lot winemaking techniques which produce in the enhanced flavors and textures that consistently characterize our wines. The contributing vineyards were cold-soaked for 4 days, then spent two weeks in open-top fermenters, where they were gently punched down by hand. Aged for 16 months in 50% new French oak barrels.

## Tasting Notes

The diverse sources of this Cabernet Sauvignon exemplify the Napa Valley terroir. The strong, traditional bouquet layers notes of ripe black cherry, dark cassis, aromatic violets, and savory curry spices rooted by earthy undertones. With clean fruit throughout the palate, this medium-bodied wine has well-structured tannins balanced by a nuance of toffee and caramel oak influence.

# FOOD & WINE PAIRING

Pair our elegant, yet approachable Napa Valley Reserve Cabernet Sauvignon with dry-rubbed ribeye steak with roasted fingerling potatoes.