



2014 Cabernet Sauvignon | Napa Valley | Oakville

Another year of drought, 2014 follows in a string of superb Napa Valley red wine vintages. We experienced near perfect summer temperatures resulting in wines with muscle yet elegantly proportioned tannins. In contrast to the highly acclaimed 2013 vintage, aromas and flavors are darker with hints of plum skin, dark chocolate, bay leaf, and tobacco. Elegance and nuance is attributed to the lovely heritage See clone of Cabernet Sauvignon with its vital acidity and heady aromatics. Cabernet Franc from this majestic Oakville site is the coda, offering whiffs of rose petal, cardamom, and even lavender. Robert Parker describes this bottling as “beautiful fruit purity, integrated acidity, tannin and an elegant long finish. This is another example of Napa Cabernet at its quintessentially most elegant.” 260 cases 750 ML bottling without fining or filtration.



2014 Growing Season | One of the driest in recent years often compared to 1976-1977 in Northern California. Vineyard activities started earlier than usual due to mild temperatures and some welcomed rain in March. The entire season was advanced by two weeks and accordingly, we picked estate Petite Sirah and Cabernet Sauvignon by September 13th with Oakville Ranch Vineyard lagging by about seven days. The vintage is notable for small berry size and robust tannin. A fairly care free growing season for farming, lacking spring frosts and threatening harvest rains, the resulting wines show good long-term aging potential for patient collectors.

