



A CRAFT WINERY & CELLAR DOOR

Sourcing

100% Napa Valley, Coombsville /
Calistoga Appellations
J. Garrett Vineyard

Varietal Composition

100% Cabernet Sauvignon
A Field Blend: Clone 337 &
Clone 7

Technical Data

pH 3.85
TA 0.61 g/100mL
RS Dry >0.5g/L
Alc. 14.%

Winemaker

Brian Graham



2014 Cabernet Sauvignon "RESERVE"

NAPA VALLEY, CALIFORNIA

Background

Our fruit comes from a vineyard on the rolling hills just East of the town of Napa. A sustainably farmed hillside vineyard producing deep purple fruit with loose clusters at a minuscule yield averaging 1.5 ton per acre on a gravelly loam soil.

Winemaking

Handpicked at dawn, just as the sun starts to awaken. Placed into small bins for field sorting prior to delivery to the winery. Meticulously cluster and berry sorted, then sent whole berry to a stainless steel cooled tank to rest and cold soak prior to yeast inoculation for 6 days. The wines were fermented slowly over 2 weeks with a maximum temperature of 89 °F to preserve the color and intense fruit aromas. An averaged total of 35 days on the skins. Aged in mostly new blend of new French oak barrels for 26 months. We use a mixture of several of the best cooperages including: Rousseau, Taransaud, Gamba, and Quintessence.

Tasting Notes

The nose has a "dusty" elegance representative of its vineyard terroir. Elegant hints of tea leaf and clove infuse the black cherry and black plum with nice notes of mulling spices.

Rich concentration of black plum and cherry and mocha dominate upon entry with a ripe currant, espresso, and a hint of dried sage. Old-world graceful style with firm, soft tannins last for an eternity. Lay this down for as long as you can wait.

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