

# 2014 Rive Gauche

## Napa Valley



<b>Varietal Composition</b>	89% Cabernet Sauvignon, 5% Petit Verdot, 5% Merlot, 1% Malbec
<b>Appellation</b>	Napa Valley
<b>Harvest</b>	September & October 2014
<b>Technical Data</b>	ALC: 15.0% by vol.; TA: 6.0 G/L; pH: 3.38
<b>Cooperage</b>	22 Months in 100% French Oak Barrels (50% New)
<b>Production</b>	764 Cases

### The 2014 Vintage

In the beginning of our growing season, the drought was a main concern. The 2013/2014 winter was one of the driest on record in California and rainfall totals in the Napa Valley were approximately half of normal. However, the timing of the late rains through February and April let our vineyard team relax a little as the vines received a much needed drink of water as they were emerging from dormancy and about to begin bud break. This rainfall recharged our soil and provided enough water to fill the reservoirs. Furthermore, the spring was warm allowing us to save water if needed for irrigation rather than using it for frost protection. As summer began, our vineyards already had full canopies and full clusters. Veraison, when the skins of the grapes change color, typically occurs in late July; but this year we saw the changing color occur much sooner. And finally, while the vines used for high-quality wine production generally don't need much water, a benefit of the drought is that berry sizes are typically smaller and have more concentrated flavors, which our winemaker believes contributes to the overall quality of this year's harvest.

### About The Vineyard

Napa Valley can be characterized overall as having a Mediterranean climate, but its subappellations feature many microclimates suitable for growing wine grapes with distinctly different characteristics. We sourced the Cabernet Sauvignon for this blend from two of the top sub-appellations in the Napa Valley, Oakville and Rutherford. These distinct areas bring depth and complexity to the finished wine to create a traditional wine style established in the Left Bank region of Bordeaux that can express the potential of Napa Valley grapes.

### Winemaking

Hand harvested at night to preserve freshness and acidity, the grapes were quickly brought to the winery where they were de-stemmed and crushed. Placed in temperature controlled stainless steel tanks, the wine underwent fermentation until it was sugar dry. After fermentation, the wine was pressed off the skins and transferred to 100% French oak barrels (50% new) where it aged for 22 months. Racked twice yearly for aeration and flavor development, the wine was carefully blended based on multiple tastings just prior to bottling.

### Tasting Notes

This Limited Release wine is made in the classic style of a left bank Bordeaux and was sourced from several hillside and valley vineyards throughout Napa Valley. The wine offers aromas of blackberry, black currant and cassis. The concentrated flavors of black plum, cherry and plum linger on the palate and the fine tannins melt away into a long, delicious finish.