

# 2014 Galatea Tempranillo-Cabernet Sauvignon

53% Sonoma County, 47% Napa County



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<b>Varietal Composition</b>	53% Tempranillo, 47% Cabernet Sauvignon
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<b>Appellation</b>	53% Sonoma County, 47% Napa County
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<b>Harvest</b>	September & October 2014
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<b>Technical Data</b>	ALC: 14.6% by vol.; TA: 6.3 G/L; pH: 3.55
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<b>Cooperage</b>	100% French Oak Barrels (75% New)
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<b>Production</b>	786 Cases
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## 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.

## Winemaking

The grapes for this wine were hand harvested in the early morning by hand and quickly brought to the winery in small bins. The fruit was hand-sorted, all the way down to individual berries that were promptly placed into temperature controlled fermentation tanks, where it went through a 3 day cold soak process. The fruit then fermented for 15 days. We blended 53% of Tempranillo from Alexander Valley with 47% Cabernet Sauvignon from Napa Valley, in order to create a wine with amazing depth of fruit, and a unique aromatic profile.

## About The Vineyard

The tempranillo is grown on an ideal site in Alexander Valley where summer daytime temperatures are hot enough to suit these heat-loving red grapes and the rapid cooling effect of evening fog from the nearby Pacific Ocean protects their flavor-boosting acidity as they ripen. Rocky, well-drained soils and multiple blocks with varying exposures produce grapes that are incredibly small; at harvest they literally burst in the mouth with intense fruit flavor. The Cabernet is grown on a mountain top at nearly 1,500 feet on Foss Valley Ranch in the Atlas Peak appellation. The soils are derived from weathered igneous rock that spread uniformly through the vineyard and offer a high drainage capacity, which regulates vine vigor. Consequently, the terroir of our Foss Valley Ranch provides the grapes with intense color, pure fruit flavor, and structured fine tannin.

## Tasting Notes

This limited production wine is at once silky and robust, earthy and luscious, approachable and sophisticated with concentrated flavors of plum, blackberry & cherry, and a hint of dry tobacco. The finish is long and fleshy, with velvety, powerful tannins. In the glass it shows an intense, deep crimson color, the result of the unique combination of these two varieties. Named for the muses of Pygmalion and Salvador Dali, Galatea is a blend inspired by the two legendary wine grapes of our native and adopted lands and truly a complex beauty that will age gracefully for ten to fifteen years.

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