

2014 Pinnacle

Napa Valley



Varietal Composition	52% Merlot, 30% Cabernet Sauvignon, 3% Malbec, 15% Petit Verdot
Appellation	Napa Valley
Harvest	October 2014
Technical Data	ALC: 14.6% by vol.; TA: 6.0 G/L; pH: 3.38
Cooperage	22 months in 100% French Oak Barrels (30% New)
Production	882 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

The merlot is grown on a gravelly knoll in the heart of Napa Valley, with the rest of the blend coming from a vineyard high up Atlas Peak mountain. The mountain fruit blended with the valley fruit provides depth and bright fruit expression. Our goal was to use the traditional wine style of the right bank of the Gironde in Bordeaux to express finesse and harmonious balance with Napa Valley.

Winemaking

Hand-picked in the early morning so the grape clusters remain cool and intact, the fruit was quickly brought to the winery where it was de-stemmed, crushed and placed in stainless steel tanks for fermentation. During Fermentation, our skilled cellar crew performed two pumpovers a day, in order to extract color and phenolics from the grape skins. The grapes were gently pressed, to grant tannins a luscious profile. The wine was racked to 100% French oak barrels (30% new) where it aged for 22 months with three rackings prior to bottling.

Tasting Notes

Crafted in the traditional style of a Bordeaux wine from the Right Bank, this Merlot dominated red blend, was aged for 22 months in French oak barrels to enhance the structure and add complexity. This wine offers intense aromas of black currant, plum and dried fig, with a hint of nutmeg and cayenne. On the mouth, we get ripe dark fruit flavors, aided by supple tannins and a well balanced acidity. This unique profile grants the wine a smooth texture and lengthy, elegant finish.