WINEMAKING
After harvest in the cool morning hours, the grape clusters were hand-sorted, gently destemmed and delivered as whole berries into open-top fermenters for five days of natural cold maceration and two to three weeks of 100% native yeast fermentation. 54% of the fruit was puncheon-fermented to intensify the extraction of aroma, flavor and color. The fruit was gently pressed and transferred to barrels, where the wine finished primary and secondary fermentations. The wine continued to age in 100% new Taransaud French oak barrels for 22 months. It was bottled unfined and unfiltered.

TASTING NOTES
In the glass, this wine is a deep ruby red. Aromas of lilac, blueberry, blackberry jam, buttery pie crust and leather carry over onto a lush, balanced palate supported by supple tannins. Notes of graphite shavings, roasted walnuts, baking spice and a hint of dark chocolate show up on the powerful finish.

VINTAGE NOTES
The 2014 growing season in Napa Valley was the third in a string of stunning vintages. Dry, mild temperatures brought on early budbreak, while the persistent drought helped produce small berries with concentrated flavors and elegant tannins. The overall length of the growing season was normal, allowing for full ripening and fresh, balanced acidity; however, given the early start to the crop, it was our earliest harvest on record. This year will go down in history for the earthquake that rocked Napa just days before harvest. Fortunately, our winery and vineyard were safe, but the greater community was deeply impacted, and the event defined the entire season.