

FRANCISCAN
ESTATE
NAPA VALLEY



2014
Oakville, Napa Valley

OAKVILLE
CABERNET SAUVIGNON

WINEMAKER: Janet Myers

APPELLATION: Oakville, Napa Valley

AVERAGE BRIX AT HARVEST: 24°–26°

VARIETAL COMPOSITION:

93% Cabernet Sauvignon, 7% Malbec

FERMENTATION: Pre-fermentation cold soak of four days to enhance color and body. Fermentation and maceration averaging 22 days to build structure and integrate mouthfeel.

AGING: 20 months in small oak barrels; 90% new French oak.

COOPERS: Quintessence, Vicard, Boutes

PH: 3.75 | TA: 5.8/L | ALCOHOL: 14.5%

CASES PRODUCED 675

SENSORY EVALUATION:

Appearance: Deep garnet

Aromas: Lush berry fruit fills the nose, with notes of hazelnut and vanilla. Hints of milk chocolate and herbs de Provence add layers of complexity to the aroma.

Flavors: With a smooth entry, this wine shows bright cherry and berry fruit, a supple mouthfeel, moderate structure, and well-knit tannins. Layers of fruit are woven with notes of vanilla, clove, and tobacco, leading to a seamless, soft, and gentle finish of juicy fruit with hints of cocoa.

WINEMAKER'S NOTES: The Franciscan Estate Oakville Cabernet Sauvignon showcases our Oakville roots, and our devotion to estate vineyard fruit and this venerable appellation. We have been producing Cabernet Sauvignon from our Oakville Estate since 1975. This bottling is an opportunity to craft a very limited, hand-selected blend from small lots of Cabernet Sauvignon showing textbook Oakville structure and body. A nice portion of Malbec adds deep color, plushy mouthfeel, and bright berry fruit notes. I love the combination of flavors and textures to create an elegant wine with powerful character.

—Janet Myers, Winemaker

GROWING SEASON: 2014 was another early harvest for Napa Valley. Another low-rainfall year led to excellent flavor intensity and beautiful ripeness in the fruit. The winter started off very dry with no rain in December, January, or February. Near the end of March and into the first part of April, we received a good dose of rain that started the vines growing with ample water in the root zone. Throughout a majority of the season the ripening conditions were textbook normal. The first Cabernet Sauvignon from our Oakville Estate Vineyard was picked September 10, and the final tanks for the season were filled October 14. The perfectly ripe and juicy Malbec was harvested on September 30.

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