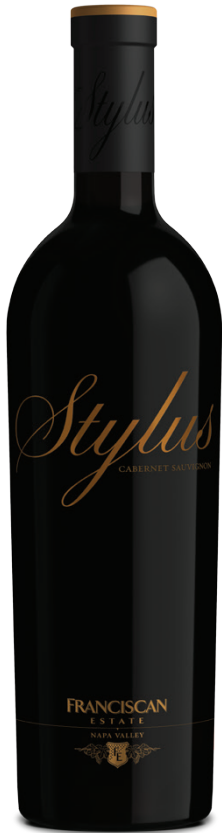




STYLUS CABERNET SAUVIGNON



WINEMAKER: Janet Myers

APPELLATION: Napa Valley

AVERAGE BRIX AT HARVEST: 24°–26°

VARIETAL COMPOSITION:

92% Cabernet Sauvignon, 4% Malbec, 4% Merlot

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 100% new French oak barrels.

COOPERS: Vicard, Taransaud, and Saury

PH: 3.77 | TA: 5.7 g/L | ALCOHOL: 14.5%

RELEASE DATE: April 2017

CASES PRODUCED 540

SENSORY EVALUATION:

Appearance: Deep garnet

Aromas: Cassis and black peppercorn with hints of menthol, dried herbs, and sweet tobacco.

Flavors: A full and weighty palate with notes of black plum, musk, and clove. The tannins are youthful yet ripe and well-knit, leading to a long, structured finish.

WINEMAKER'S NOTES: Stylus represents our highest expression Napa Valley Cabernet Sauvignon, and is our signature bottling of this noble variety. We create wine in hundreds of small lots, keeping each vineyard block separate to maximize its potential, and then blend to achieve harmony and perfection.

Cabernet Sauvignon is one of the most interesting and complex grape varieties. I love its body and texture, and its ability to express power and intensity with finesse. Stylus is a joy to make because of the extraordinary fruit that comes from our vineyards; my role is to shepherd the wine through to the bottle, bringing out its potential and allowing the fruit to express itself fully.

—Janet Myers, Winemaker

GROWING SEASON: 2014 was another year of low rainfall and warm temperatures in Napa Valley, which once again resulted in an early harvest with excellent flavor intensity and beautiful ripeness in the fruit. The winter started off very dry with no rain in December, January, or February. In late March and early April, we received a good dose of rain that started the vines growing with ample water in the root zone. Throughout most of the growing season, conditions were textbook normal for fruit set and ripening, which gave us an abundance of high-quality grapes. Stylus is made from our highest reserve blocks off of our Oakville Estate. In 2014 we harvested the first block on September 19, which was Clone 15 Cabernet Sauvignon. The final block was Clone 337, picked on October 4.

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