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B D X

O A K V I L L E

A special wine not produced every vintage, BDX presents a different expression of Oakville in a Bordeaux blend.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

79% Cabernet Sauvignon

21% Cabernet Franc

Flavor descriptors:

With the 2014 vintage, BDX expresses its special Bordeaux blend through the legendary To Kalon site. Black plum and blackberry fruits weave seamlessly with sweet baking spices, a touch of tobacco and a thread of unsweetened cocoa in this richly textured, supple-tannin wine expressing the depth and complexity of our To Kalon fruit.

Wine analysis:

Total acid: 6.3 g/L

Final pH: 3.72

Residual sugar: 0.19 g/L

Alcohol: 14.5% by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24th Napa earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit. Grape picking took place on September 24th through October 1st.

• V I N E Y A R D S •

The prime benchland on the western side of the Oakville AVA is known for its well-draining soils, optimal sun exposure and relatively low fertility. Grapes grown here yield rich complex flavors and great fruit maturity. The To Kalon Vineyard is located in the heart of this prime area of Oakville and surrounds the Robert Mondavi Winery. It was named Vineyard of the Year in 2011 by the California State Farm Bureau.

Appellation: Oakville District AVA

Grape Sourcing : 100% Napa Valley – 100% Oakville District -100% To Kalon Vineyard

• W I N E M A K I N G •

Each grape variety was hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 33 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wines were drained and gently pressed into 87% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the twenty-seven (27) months of barrel aging. The wine was bottled in February of 2017.

CASES PRODUCED: 2,310

SUGGESTED RETAIL PRICE: \$65.00